

# Portuguese Chicken and Crispy Potatoes

Yield: 4 min  
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/portuguese-spatchcock-chicken-recipe>

## Ingredients:

- 1 whole chicken 3-4 lbs
- 1 1/2 pounds potatoes yukon or reds, thinly sliced
- marinade
- 2 Ancho chilies Dried, re hydrated
- 2 tablespoons smoked paprika
- 6 cloves garlic
- 1 tablespoon kosher salt
- 1 teaspoon coriander
- 1/4 cup sherry vinegar or red wine vinegar
- 1/4 cup olive oil
- 1/2 teaspoon pepper
- sauce Cilantro
- 1 cup plain yogurt
- 1 bunch cilantro finely chopped
- 1/2 teaspoon kosher salt
- 1/2 teaspoon coriander
- cracked pepper
- 1 tablespoon lemon juice
- 1 tablespoon olive oil

## Nutrition:

1. Calories: 670 calories
2. Carbohydrate: 50 grams
3. Cholesterol: 160 milligrams
4. Fat: 29 grams
5. Fiber: 11 grams
6. Protein: 55 grams

7. SaturatedFat: 6 grams
  8. Sodium: 2450 milligrams
  9. Sugar: 8 grams
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