



Peruvian Grilled Chicken

with Fries & Aji Verde Sauce



40-50min



2 Servings

If you need a good reason to break out the grill, this juicy, charred Peruvian-style chicken should be at the top of your list. We marinate it in chimichurri, spices, and tamari for deep flavor—let it rest until the next day to make it even more intense! We use more chimichurri to make a creamy, herby aji verde sauce for the chicken and crispy baked fries.

What we send

- ¼ oz smoked paprika
- ½ oz tamari ¹
- ¼ oz ground cumin
- ¼ oz fresh cilantro
- ¼ oz fresh parsley
- garlic
- ¼ oz dried oregano
- 12 oz pkg boneless, skinless chicken breasts
- 2 russet potatoes
- 2 oz mayonnaise ^{2,1}
- 2 (1 oz) sour cream ³

What you need

- white wine vinegar (or apple cider vinegar)
- kosher salt & ground pepper
- olive oil

Tools

- microplane or grater
- rimmed baking sheet
- grill or grill pan

Cooking tip

Don't have a grill? Heat 1 tablespoon oil in a medium skillet over medium-high. Add chicken and cook until golden brown and cooked through, 3-4 minutes per side. Let rest 5 minutes.

Allergens

Soy (1), Egg (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 940kcal, Fat 65g, Carbs 46g, Protein 47g



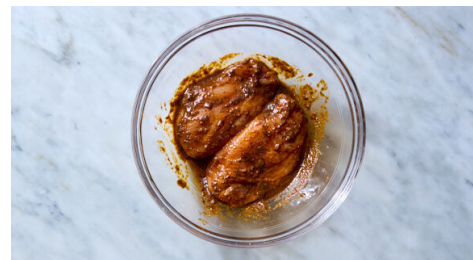
1. Make chimichurri

Finely chop **parsley and cilantro leaves and stems**. Finely grate **¼ teaspoon garlic** into a small bowl. Add **chopped parsley and cilantro, 3 tablespoons oil, and 1 teaspoon vinegar**; stir to combine. Season to taste with **salt and pepper**.



4. Mix sauce

In a small bowl, whisk together **mayonnaise, all of the sour cream, remaining chimichurri, and 1 teaspoon vinegar**. Season to taste with **salt and pepper**; set aside until ready to serve.



2. Marinate chicken

Into a medium bowl, finely grate **1 large garlic clove**. Whisk in **tamari, 3 tablespoons chimichurri, 2 teaspoons vinegar, 1½ teaspoons each of smoked paprika and cumin, and 1 teaspoon each of oregano, salt, and pepper**.

Pat **chicken** dry; add to **marinade** and mix well. Proceed with recipe, or let marinate in fridge for up to 24 hours.



5. Cook chicken & serve

Preheat grill or grill pan to medium-high; brush grill grates with **oil**. Grill **chicken** until charred in spots and cooked through, 2-4 minutes a side. Transfer to a cutting board to rest, at least 5 minutes, slice if desired.

Serve **grilled chicken** with **fries** and **aji verde**. Enjoy!



3. Cook fries

Preheat oven to 450°F with a rack in the lower third.

Scrub **potatoes**; cut into ¼-inch thick fries. Toss on a rimmed baking sheet with **2 tablespoons oil**; season with **salt and pepper**. Spread into an even layer. Bake on lower oven rack until browned and crisp, stirring halfway through, 35-40 minutes.



6. Rate your plate!

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