



► SERVES 4-6

Prep Time: 10 mins • Total Time: 60 mins

Chicken

- 1 whole chicken (4 lbs./1.8 kg or smaller)
- 2 tbsp (30 mL) vegetable oil
- Juice from ½ small lime
- 2 tsp (10 mL) sugar
- 1 ½ tsp (7 mL) ground cumin
- 1 tsp (5 mL) ground paprika
- 1 tsp (5 mL) ground oregano
- 1 tsp (5 mL) salt
- ½ tsp (2 mL) black pepper
- 4 garlic cloves, pressed

Peruvian Green Sauce

- ½ medium bunch cilantro with stems (about 24 sprigs)
- 1 jalapeño, seeds removed
- Juice from ½ small lime
- 2 garlic cloves, pressed
- ¼ cup (60 mL) grated Parmesan cheese
- 1 tbsp (15 mL) white vinegar
- ¼ tsp + ⅛ tsp (1.5 mL) salt
- ½ cup (125 mL) mayonnaise

Peruvian Chicken With Peruvian Green Sauce

1. Pat the chicken dry with a paper towel. Combine the remaining chicken ingredients in a small bowl and coat the chicken with the mixture.
2. Tie the legs together with a 12" (30-cm) piece of cooking twine. Tie the wings against the breasts with a 24" (61-cm) piece of twine. Insert the spit that comes with the **Deluxe Air Fryer** through the legs where they are tied together and through the cavity, centering the bird on the spit. Insert the forks securely into the chicken and tighten the screws.
3. Turn the wheel to select the **ROTISSERIE** setting; press the wheel to select. Turn the wheel to adjust the time to 45 minutes. Press the wheel to start **⏻**. When the timer is up, use the retrieval tool to remove the spit.* Cook until the internal temperature reaches 165°F (74°C), adding more time, if needed.
4. Meanwhile, combine the sauce ingredients in a blender or food processor and pulse until combined. Serve the sauce with the chicken.

Safety Tip

*Always use the retrieval tool to remove the basket or rotisserie set as they will be hot.