

Pollo Tropical Chicken Recipe / Tropic Pollo Marinade

Ingredients

- 3 Cornish Hens De-skinned and Cut into Halves
- ¼ Cup Sour Orange Juice
- 1 Tbsp. Pineapple Juice
- 2 Packets Goya Coriander and Annatto Seasoning
- 1 Tsp. Salt
- ½ Tsp. Black Pepper
- ½ Tsp. Garlic Powder
- ½ Tsp. Cumin
- ¼ Tsp. Oregano

Instructions

1. Mix all ingredients, except the chicken, into a large bowl. Place the chicken in the bowl and coat with the seasoning mixture. In a single layer, place the chicken in a shallow dish and cover with a lid or plastic wrap. Place dish in the refrigerator and allow the chicken to marinate for at least 4 hours.
2. On a pre-lit grill, place the chicken in a single layer. Allow the chicken to cook for 45 minutes, occasionally turning, or to an internal temperature of 185°.