

Peruvian Chicken

Ingredients

For the Marinade

- 4 teaspoons kosher salt
- 2 tablespoons ground cumin
- 2 tablespoons paprika
- 1 teaspoon freshly ground black pepper
- 3 cloves garlic, grated
- 2 tablespoons white vinegar
- 2 tablespoons vegetable or canola oil

For the Sauce

- 3 jalapeño chiles, roughly chopped
- 1 cup fresh cilantro leaves
- 2 medium cloves garlic
- 1/2 cup mayonnaise
- 1/4 cup sour cream
- 2 teaspoons lime juice
- 1 teaspoon vinegar
- 2 tablespoons olive oil
- 1 1/2 tsp salt
- 1/2 tsp black pepper

Instructions

Making the Marinade

1. Combine jalapeños, cilantro, garlic, mayonnaise, sour cream, lime juice, and vinegar in a blender. Blend until smooth. With blender running, slowly drizzle in olive oil. Refrigerate until ready to use.

Making the Marinade

1. Combine salt, cumin, paprika, pepper, garlic, vinegar, and oil in a small bowl. Mix well.