

# RECIPE CARD

BY CHEF *DANIEL GALLEGOS*

## POLLO ALLA BRASA

### **INGREDIENTS**

- 8 ea. bone in chicken thighs
- 6 ea. Garlic cloves (grated)
- 3 Tablespoons Aji Amarillo Paste
- 1/3 cup Soy Sauce
- 2 Tablespoons Lime Juice
- Zest of 1 lime
- 2 Teaspoons Hot Honey
- 2 Teaspoons Ground Cumin
- 2 Teaspoons Paprika
- 2 Teaspoons Cayenne Pepper
- 2 Teaspoons Chicken Bouillon
- 1 Teaspoon Black Pepper
- 1 Tablespoon Olive Oil
- Salt to taste

### **PROCEDURES**

- Add all ingredients except for the chicken in a medium bowl and mix well.
- Lay the chicken on a cutting board and season with salt, then add to the bowl with the marinade. Let sit for at least 1 hour before cooking.
- Grill over charcoal for best flavor, or bake in the oven at 400°F for 15–20 minutes, until chicken thighs reach an internal temperature of 175°F.

# AJI VERDE

## ***INGREDIENTS***

- 1 bunch Scallions
- 1 bunch Cilantro
- 2–3 Whole Jalapeños
- 2 ea. Garlic Cloves
- 2 Tbsp Lime Juice
- ½ cup Mayonnaise
- ¼ cup Sour Cream
- 1 tsp Blue Agave Syrup
- ¼ cup Parmesan Cheese

## ***PROCEDURES***

- Rough chop all ingredients, making sure to remove the stems from the jalapeños. Add all ingredients to a blender and blend on high speed until smooth. Season with salt and pepper to taste.

\*Use your desired number of jalapeños based on your heat preference.