Peruvian Roast Chicken

Cooking Instructions

This dish contains 2 parts: Whole Chicken and Aji Verde Sauce. The Aji Verde Sauce is packaged in the same pan with the chicken.

Aji Verde Sauce: Thaw Aji Verde Sauce. Shake well to emulsify.

QuickThaw: QuickThaw chicken by submerging well-sealed bag in water about an hour. Drain liquid out of bag and pat chicken dry.

Note: Actual cooking time will depend on chicken size, as well as the starting temperature of the chicken, and may vary significantly. Please check internal temperature to be sure chicken is properly cooked.

Oven: Preheat oven to 450°F. Yes, 450°F — we are emulating a rotisserie. Rub spices all over chicken, even up under the skin. For best results, place chicken on a rimmed baking sheet lined with foil. You may also use the pan provided — spray with non-stick spray. Bake on lower rack for 30 minutes, then turn chicken over and bake 25–45 minutes more to reach 165°F internal temperature. Check temperature near the bone. Add salt to taste. Serve roasted chicken with Aji Verde Sauce on the side.

Internal temp: 165°F.

Serving Suggestions: Aji Verde Sauce. Roasted potatoes, green salad. Pinot Gris.

Please Note: Cooking times are estimates and vary based on your actual oven, as well as chicken size, item thickness, and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.

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