

Grilled Peruvian Chicken with Aji Sauce, Cucumber, and Green Onion
Chef Doug Katz, Provenance

**The meal kit includes the chicken being marinated already. 16pc marinated.*

For the Chicken

- 1 lime, zested and juiced
- 3 garlic cloves, chopped fine
- 1/4 cup soy sauce
- 1 tsp Worcestershire
- 1 tsp dijon mustard
- 1 tsp honey
- 1 tsp cumin seed, ground
- 1 tsp paprika
- 1 tsp kosher salt
- 1 tbsp sambal oelek
- 3 tbsp sunflower oil
- 8 boneless skinless chicken thighs (cleaned of fat and cut into 1 1/2 ounce pieces)
- 1 tbsp olive oil
- 1 tbsp parsley, chopped fine

Add the first 10 ingredients to a bowl and mix until well incorporated. Place the bowl in the refrigerator overnight to let the chicken marinate. The next day, wipe any excess marinade from the chicken and let it sit on a paper towel at room temperature. Preheat a sauté pan over medium heat, add the sunflower oil and sear the chicken until uniformly brown on both sides. Finish the chicken in the oven if you have not reached an internal temperature of at least 165F. Alternatively, you can grill the chicken pieces on a medium hot grill, turning and rotating so they cook evenly. Remove the pieces to a plate, brush with the olive oil, and sprinkle with the parsley.

The cooking show will air beginning at 6:00 p.m. on Sunday, September 20. To view the shows, go to facebook.com/universitycircle or youtube.com/universitycircleinc. Videos will remain on the Circle Connects webpage (universitycircle.org/circleconnects) in case you cannot make the start time.

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For the Aji Sauce

**Chef Doug added an ice cube or two to the bottom of the blender to help the mixture puree and to help preserve the vibrant color*

- 2 cups cilantro leaves, packed
- 1 jalapeno, chopped, seeds and pith removed
- 2 garlic clove, chopped
- 1/2 tsp salt
- 2 scallion, chopped
- 4 tbsp lime juice
- 1 cup mayonnaise
- 1 tsp honey

Combine ingredients in a blender and puree until smooth. You may have to scrape the blender sides down and process again halfway through the process. Taste and adjust with lime juice and salt.

For the Cucumber and Green Onion

**The amount of lemon juice and olive oil has been increased since Chef Doug has filmed the demo.*

- 1 tsp Dijon mustard
- 1 tbsp lemon juice
- 2 tbsp extra virgin olive oil
- 1 small English cucumber
- 1 scallion, chopped
- 1/2 tsp salt

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In a medium-sized mixing bowl, whisk together the Dijon mustard and lemon juice. Slowly add the olive oil while whisking, so the mixture stays together. Rinse the cucumber and pat dry. Using a peeler, peel the outside in long strokes, leaving some of the peel on. The appearance of the cucumber will be striped. Halve the cucumber and using a spoon, remove the seeds. Using a knife, cut the cucumber halves into 1/4" slices width-wise. Combine the cucumber with the green onion and the dressing; season with salt and pepper to taste.

Basmati Rice (with annatto, sofrito and lentils)

**The meal kit includes cooked lentils. Doug added the sofrito to the water during the demo, but the direction below will work even better for doing this at home.*

1/2 cup French green lentils
1 tsp salt
1/4 cup sofrito (onion, pepper, garlic, tomato, spice mixture)
1 tsp salt
2 tbsp annatto oil
2 cups basmati rice

Bring 6 cups of water to a boil in a medium-sized pan, add the lentils and the salt and boil until the lentils are just cooked, retaining their shape but tender. Strain the lentils through a mesh strainer and reserve in a warm place. Wash the pot and return to medium heat, add the oil to the pot and allow to warm until it shimmers. Add the salt and sofrito to the pot and cook for 1 minute, stirring constantly.

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Add the rice and 4 cups of water to the pot, stirring once. Cover and cook for about 20 minutes or until almost all the water has evaporated. Let the rice stand off the heat for 5 minutes. Open the lid and transfer everything to a serving dish while fluffing the rice with a fork, and mixing in the lentils at the same time to avoid overworking the rice.

Latin Spiced Brownie

**Brownies are already prepared and ready to eat.*

**Latin Spiced Brownie Spice Packets are available to purchase through Chimi's website, chimicle.com*

7 oz unsweetened chocolate, chopped
1 cup + 2 tbsp unsalted butter, cubed(2 1/4 sticks)
5 large eggs
2 3/4 cup granulated sugar
1 each Latin Spiced Brownie Spice Packet
2 tsp kosher salt
1 tsp vanilla extract
1/4 cup all-purpose flour

Preheat an oven to 350 degrees. Grease a 9"x13" baking pan. Melt chocolate and butter in a heat proof bowl set over a saucepan of simmering water, stirring occasionally until smooth. In the bowl of a stand mixer, whisk the eggs and sugar together for 2-3 minutes on medium-high until pale and fluffy. Add the contents of the fire spice packet, salt and vanilla, and mix to combine. Scrape the butter and chocolate mixture into the bowl and mix until incorporated on a low speed. Add flour and mix on low speed until just combined. Scrape the batter into the prepared pan and spread evenly. Bake brownies for about 40 minutes. The top will be cracked and the center should be just firm to the touch (a toothpick test will show moist crumbs). Cool completely. Cut into squares and sprinkle with spice dust.

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