

Peruvian Grilled Chicken with Saffron Rice

Ingredients

1 whole chicken (cut in quarters)

1 tbsp olive oil

1/2 tsp of black pepper

1/2 tsp of Dried Oregano

1 tsp Paprika

2 tsp Ground Cumin

5 garlic cloves

2 tbsp lime juice

1/3 cup soy sauce

Instant Pot Saffron Rice

2 Tbsp.s unsalted butter

1/2 cup chopped yellow onion (from
1 small onion)

1 tsp. kosher salt

1 1/4 cups unsalted chicken broth

1 cup jasmine rice, rinsed and
drained

1/4 tsp. saffron threadser

Step 2

Add broth, rice, and saffron, and stir to submerge rice in liquid. Cover with lid, and turn to “rice” setting, making sure steam valve is closed. When done, let stand 10 minutes.

Step 3

Open steam valve, and allow remaining steam to escape. Carefully remove lid, fluff with a fork, and serve immediately.

Method

Step 1

To make the marinade, use a blender to blend the soy sauce, lime juice, garlic, cumin, paprika, oregano, 1/2 teaspoon pepper, and oil.

Step 2

Cover the chicken in the marinade and leave it in the fridge for 8-24 hours. Ensure you turn the chicken occasionally so that the marinade is evenly spread.

Step 3

Preheat oven to 220 degrees.

Step 4

Roast chicken in a roasting pan with 1 cup of water for 30 mins.

Instant Pot Saffron Rice

Turn an Instant Pot to the “sauté” setting. Melt butter in pot until starting to foam, about 2 minutes. Add onion and salt; cook, stirring occasionally, until starting to soften, about 4 minutes.

