



# HOPE30 KITCHEN

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## *Hope30 Cuban Baked Chicken Quarters*

### **Ingredients**

- 3 Chicken Quarters
- the juice of 3 fresh clementines
- the juice of 1 fresh lime
- the zest of 1 fresh lime
- 1 0.5 ounce container of fresh cilantro, chopped
- 3 cloves of garlic, crushed
- 1/2 tsp cumin
- 1/2 tsp smoked paprika
- 1 tsp dried oregano
- 1 tsp pink salt
- 1/2 tsp black pepper

### **Cooking Directions:**

- Place Chicken Quarters in a baking dish and preheat the oven to 350 degrees.
- Combine the rest of the ingredients in a bowl and whisk to combine.
- Pour mixture over the chicken and cover with foil.
- Bake, covered, for 45 minutes. Remove cover and baste with sauce in the bottom of the baking dish.
- Bake, uncovered, for an additional 15-30 minutes until or until the skin is crispy and the internal temperature reaches at least 165 degrees, basting occasionally.

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## NOTES:

