

## Z Sistas' Spicy Peruvian-Style Chicken

Global Flavor Trail Edition – Air Fryer or Grill

Welcome to another fire drop from the Flavor Lab, brought to you by the Z Sistas. This time, we're taking a detour to Peru — but we're bringing the heat with us. Inspired by Chef Bee's viral roasted chicken, this remix version cranks up the spice, swaps in some signature seasoning, and gives you the option to go crispy in the air fryer or smoky on the grill. Either way, it slaps.

### Why We Love It

Peruvian-style chicken is already a flavor bomb — earthy spices, tangy citrus, and a base of smoky ají panca paste. But we decided to take it up a notch with extra heat, deeper marinade magic, and a punchy glaze that brings it all together.

### Ingredients

For the Marinade:

- 4 chicken quarters (or bone-in thighs)
- Juice of 2 limes
- 2 tsp salt
- 1 tsp black pepper
- 1 tbsp Worcestershire sauce
- 2 tsp smoked paprika
- 1½ tsp cumin
- 1 tsp dried oregano
- 1 tsp garlic powder
- ½ tsp cayenne (more if you're bold)
- 1½ tbsp ají panca paste (or chipotle paste if unavailable)
- ½ tsp crushed red pepper flakes
- 1 tsp dried basil
- ½ tsp dried tarragon
- Optional: 1 tsp of your favorite hot sauce to intensify the burn

For the Glaze (Optional):

- Reserved marinade
- ½ cup chicken stock
- 1 tbsp butter

### Instructions

1. Score the chicken: Use a sharp knife to make deep cuts in the chicken pieces.
2. Marinate: In a large bowl, mix all marinade ingredients. Coat the chicken thoroughly and

let it sit for at least 4 hours or overnight.

3. Cook:

- Air Fryer: Preheat to 380°F. Cook for 20–25 minutes, flipping halfway through.
- Grill: Preheat to medium-high. Sear both sides, then move to indirect heat and cook

covered for 20–25 minutes.

4. Optional Glaze: Simmer reserved marinade with chicken stock. Reduce by half and finish with butter. Drizzle over or serve on the side.

### Z Sistas' Tip

This one's not for the faint of heart. The ají panca brings smoky depth, while the cayenne and hot sauce bring that back-of-the-throat heat. Pair with cilantro lime rice, grilled corn, or cool slaw to balance it out. Don't forget a squeeze of lime right before serving — it makes everything pop.

Craving culture? Craving flavor? This is how we do both. Stay tuned for more Global Flavor Trail drops from Zola and Ziya — and let us know how you remix this dish!

📌 Inspired by the amazing @Chefbeedalc29 — go show her some love for the original fire. (We added our own heat — but she sparked the flame.)