

CHICKEN PIBIL

YIELD 4 SERVINGS

INGREDIENTS

- 2 chicken breasts in cut half no skin
- 1 oz. achiote paste
- 1/2 cup sour orange juice (if not available mix 2 parts of orange juice and 1 part of lime juice)
- 1/3 cup cilantro leaves
- 1 piece red onion (sliced, save about 1/4 to make pickled onions)
- 4 pieces roma tomatoes
- 2 pieces bell peppers (julienne)
- Salt and pepper
- 1 tablespoon canola oil
- 1/3 cup white vinegar
- Tip: serve with refried beans and rice

DIRECTIONS

- Blend the achiote paste with the orange juice, vinegar and teaspoon of sea salt for 1 minute.
- In a bowl marinate the chicken breasts, add the cilantro, bell peppers, tomatoes and onions. Marinate at least 1 hour.
- In a cacerole sear the marinated chicken breast with canola oil, both sides, then add the marinade with the vegetables and cook for 25-30 minutes medium heat, let it rest for 10 minutes, slice and serve.
- Pickle the onions with the juice of 1 lime, a teaspoon of oregano, tablespoon of white vinegar and salt, use it to garnish (you can also slice habanero peppers)

