



# IP Peruvian Chicken

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Categories: Instant Pot

Servings: 4

Description: A superb chicken that is full of flavor.

Preparation Time: 20 minutes

Start to Finish Time: 2 hours 45 minutes

## Ingredients - Chicken:

1 T Lime Zest, plus the  
juice of 1 fresh Lime  
1 T ground Cumin  
4 minced Garlic Cloves  
2 T Smoky Paprika  
1 t Celtic Sea Salt  
1/2 t fresh ground  
Tellicherry Black Pepper  
1/4 c Vegetable Oil  
1 c Chicken Stock  
4 Chicken Thighs or 1  
Whole Chicken

## Ingredients - Green Sauce:

1 c chopped fresh  
Cilantro Leaves and  
stems  
3 Jalapeños, some seeds  
removed and chopped  
4 Garlic Gloves, chopped  
1 oz Feta Cheese,  
crumbled  
3 T chopped fresh Basil  
Leaves  
2 T fresh Lime Juice  
1/2 t Celtic Sea Salt  
1/2 c Extra-Virgin Olive  
Oil

## Directions - For the Chicken:

- 1) In a large bowl, stir together lime zest, lime juice, cumin, garlic, paprika, salt, and pepper in a medium mixing bowl. Slowly whisk in oil until combined. Place the chicken in the marinade and fully coat the pieces. Cover with plastic wrap, and chill 2 to 6 hours.
- 2) Add a cup of stock plus 4 T of the marinade to the bottom of an Instant Pot. Insert a rack; place chicken, skin-side up, on rack. Cover with lid. Press POULTRY and set time for 20 minutes.
- 3) Carefully quick release the pressure. Remove lid; transfer chicken to a baking sheet lined with a rack. Let chicken rest at room temperature for 5 minutes Turn broiler on HIGH with rack in the middle of oven. Broil until golden brown, about 5 minutes.

## Directions for the Green Sauce:

- 1) While chicken cooks, place cilantro, jalapeños, garlic, feta, basil, lime juice, and salt in a food processor, and pulse until well chopped. Slowly add oil while processor is running, and blend until well combined and bright green. Serve with chicken.