

Foodnity Recipes

Peruvian Chicken with Creamy Green Sauce

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**Peruvian** Cuisine

Ingredients

Main Ingredients

- [ ] 1.5 lbs chicken thighs, bone-in, skinless, diced
- [ ] 2 tbsp olive oil
- [ ] 1 tsp smoked paprika
- [ ] 1 tsp ground cumin
- [ ] 1/2 tsp garlic powder
- [ ] Salt and pepper to taste

For the Sauce

- [ ] 1 cup fresh cilantro leaves
- [ ] 1 jalapeño, seeded and chopped
- [ ] 1/2 cup Greek yogurt
- [ ] 2 tbsp lime juice
- [ ] 1 clove garlic
- [ ] 1/4 cup chicken broth
- [ ] 1 tsp honey (optional)
- [ ] Salt to taste

Instructions

1. In a bowl, toss the chicken pieces with paprika, cumin, garlic powder, salt, and pepper; let rest while you heat the pan.
2. Heat olive oil in a large skillet over medium-high heat. Add the chicken and sear until browned on all sides, about 5-7 minutes.
3. While the chicken cooks, blend cilantro, jalapeño, garlic, yogurt, lime juice, broth, and honey in a food processor until smooth. Set aside.
4. Reduce heat to medium, pour the green sauce over the chicken, and simmer gently for 8-10 minutes until the chicken is cooked through and the sauce thickens.
5. Taste and adjust salt or lime; garnish with extra cilantro leaves and serve warm.

Nutrition per serving

420 kcal	45 g	12 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce looks thin, let it simmer uncovered for a couple more minutes.
- For extra smokiness, add a pinch of chipotle powder.
- You can add sliced avocado on top for a creamy contrast.