



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

Achiote Citrus Marinade for Roast Chicken

This marinade for roast chicken hails from sunny Mexico and it pairs well with the Oven Roasted Carrots with Cumin recipe that we sent out in our last newsletter. The small boxes of Achiote paste can be found in most small Mexican grocery stores or spice shops.

Ingredients

- 1 ½ lbs chicken pieces or 1 roasting chicken cut up
- 2/3 cup orange juice
- ¼ cup lime juice
- ¼ cup olive oil
- 1 pkg achiote paste (about 3.5 oz)
- 2-3 jalapeno chiles, stemmed and seeded - if desired
- 7 garlic cloves, peeled and sliced in big chunks
- 1 TBL black peppercorns
- 1 teaspoon salt
- 1 bunch cilantro
- 1 large onion , chopped in small pieces

Combine 1/3 cup of orange juice, lime juice, olive oil, the achiote paste, peppers, garlic, peppercorns, and salt in a blender or food processor. Puree until the peppercorns are completely crushed. Add the cilantro and remaining orange juice and puree till smooth.

Marinate chicken pieces and bake in a roasting pan with chopped onion in a 350 degree oven for 40 minutes.

Serve warm over rice, or let cool and use for sandwiches or tacos.

Enjoy with friends!

For more “Mucho Easy” recipes, visit www.mapleleather.com/recipes