



Cuban Mojo Chicken

6 servings

1 hour 20 minutes

Ingredients

- 1 Navel Orange (medium, zested, juiced)
- 1 Lime (juiced)
- 4 Garlic (clove, minced)
- 30 milliliters Extra Virgin Olive Oil
- 8 grams Cilantro (finely chopped)
- 2 grams Cumin
- 3 grams Sea Salt
- 680 grams Chicken Thighs with Skin (bone-in, trimmed)

Directions

- 1 To a zipper-lock bag, add the zest and juice of the orange, juice of the lime, garlic, oil, cilantro, cumin, and salt, and mix well. Add the chicken thighs to the bag and marinate for at least 30 minutes.
- 2 Preheat the oven to 400°F (204°C).
- 3 Transfer the chicken thighs and the marinade to a baking dish and bake for 40 to 45 minutes or until the chicken has browned.
- 4 Divide the chicken between plates and spoon the cooking liquid over top if desired. Enjoy!

Notes

Leftovers: Refrigerate in an airtight container for up to three days.

More Flavor: Add oregano, mint, or black pepper.

Crispier Chicken: Broil the chicken thighs for a few minutes before serving.

Make it a Meal: Serve with brown rice, cauliflower rice, roasted potatoes, or veggies, black beans, or on top of a salad.

Like it Spicy: Add jalapeno or red pepper flakes.