



CHINCHARRON DE POLLO

SERVINGS 6

PREP TIME 30 MIN

COOK TIME 20 MIN

INGREDIENTS

- 6 chicken thighs
- 3 cloves garlic , crushed
- 1 tablespoon white vinegar
- 2 tablespoons olive oil
- ½ teaspoon ground oregano
- ½ teaspoon Sazon Goya (with annatto)
- 1½ cup flour
- Salt
- Pepper
- Vegetable oil (for frying)

DIRECTIONS

1. Mix the flour and Sazon Goya.
2. Cut each piece of chicken in half and remove the excess fat without removing the skin.
3. Place the chicken in a glass container (do not use metal as it may react with vinegar) and mix with vinegar, garlic, olive oil and oregano. Season with salt and pepper.
4. Spread the seasoning evenly over the chicken pieces. Cover with plastic wrap and marinate in the refrigerator for 6 hours.
5. Mix the flour and Sazon Goya.
6. Heat the oil over medium-high heat in a large skillet.
7. Dredge the chicken pieces in the flour and Sazon Goya mixture.
8. Fry the chicken pieces for 3 to 4 minutes on each side.
9. Remove the chicken from the oil and drain it on a plate lined with paper towel.
10. Lower the heat and plunge the chicken back into the oil. Cover and fry for 10 minutes over medium heat, stirring regularly.
11. Remove the chicken from the oil and drain it on a plate lined with paper towel.
12. Increase the heat again and fry the pieces of chicken for 2 minutes over high heat and without stirring.
13. The chicken should be dark brown.

