



# Ají-Roasted Chicken Thighs

with Yellow Rice and Cilantro-Lime Aioli

Tonight's golden, slightly spicy chicken thighs are roasted with cumin, garlic, and Peruvian *ají amarillo*, a yellow chile with subtly spicy, fruity flavor. Served with crisp-tender red and green bell peppers, rice infused with earthy yellow turmeric, and a zesty cilantro aioli spiked with lime and jalapeño, this is one colorful, flavorful meal you won't soon forget.

45–55 minutes

840 calories per serving



## Ingredients

- 2 green bell peppers
- 2 red bell peppers
- 5 cloves garlic, divided
- 1 jalapeño
- 2 teaspoons ají amarillo paste
- 2 teaspoons ground cumin
- 8 chicken thighs
- 1½ cups jasmine rice
- 1 spice mix
  - 1 teaspoon onion powder
  - 1 tablespoon ground turmeric
- ½ ounce cilantro
- 2 limes, divided
- 2 ounces mayonnaise

## You'll need

- canola oil
- olive oil
- kosher salt
- black pepper
- 8" medium pot with lid
- baking sheet
- blender or food processor (optional)
- 12" large pan with lid

## Recipe tips

Be sure to read through the entire recipe before you begin cooking.

Always wash your knife, board, and hands after cutting spicy chiles.

Add water gradually until aioli is smooth (you might not need much). No blender? No worries! Whisk ingredients in a small bowl.

The chicken might have a slight odor as a natural reaction to its vacuum packing. USDA recommends cooking chicken to 165°F.

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### 1. Prepare ingredients

Preheat oven to 450°F. Rinse **bell peppers** and halve lengthwise, discarding seeds and stems; cut lengthwise into ¼-inch strips. Mince **garlic**. Halve **jalapeño** lengthwise and, using a knife tip, discard seeds and stem; finely chop (see recipe tip). In a large bowl, whisk **ají amarillo**, **cumin**, **half of garlic**, **¼ cup olive oil**, **1 teaspoon salt**, and **black pepper** as desired. Pat **chicken** dry, add to bowl, and turn to coat. Set aside.



### 4. Make cilantro-lime aioli

In a blender or food processor, combine **mayonnaise**, **juice of 1 lime**, up to **half of jalapeño** (to fit your heat preferences, use more, less, or none at all!), **remaining garlic**, and **half of cilantro**. With motor running and working 1 tablespoon at a time, stream in up to **3 tablespoons water** until smooth and pourable (see recipe tip). Season with **¼ teaspoon salt** and **black pepper** as desired.



### 2. Cook yellow rice

While chicken marinates, heat **½ tablespoon canola oil** in a medium pot over medium heat. When oil is shimmering, add **rice** and **spice mix** and stir to coat, 1–2 minutes. Add **2¼ cups water** and **½ teaspoon salt**. Bring to a boil over high heat, then stir once, reduce heat to medium low, cover pot, and simmer until water is fully absorbed, 15 minutes. Remove pot from heat and let stand, still covered, for 10 minutes.



### 5. Sauté bell peppers

Heat **1 tablespoon olive oil** in a large pan over medium-high heat. When oil is shimmering, add **bell peppers** and sauté, stirring, until softened and beginning to char, 6–7 minutes. Remove pan from heat. Season with **¼ teaspoon salt** and **black pepper** as desired, then cover pan to keep warm until ready to serve.



### 3. Roast chicken

While rice cooks, remove **chicken** from marinade and place on a baking sheet, skin-side up. Roast until skin is crisp and chicken is cooked through and no longer pink, 25–30 minutes. Meanwhile, rinse **cilantro** and roughly chop leaves, discarding stems. Halve **1 lime** for making aioli in the next step; cut **remaining lime** into wedges for serving.



### 6. Plate ají-roasted chicken

Fluff **yellow rice** with a fork, then divide among serving plates. Top with **sautéed bell peppers** and **ají-roasted chicken thighs**. Drizzle over **cilantro-lime aioli** and garnish with **remaining cilantro**. Serve with **lime wedges** for squeezing over, and dig in!