

Grilled Chicken

Cuisine: **Spanish**
Food category: **Poultry**



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Company: Retigo



Program steps									
1	 Hot air	 100 %	 Termination by time	 00:35 hh:mm	 200 °C	 100 %			
2	 Hot air	 0 %	 Termination by time	 00:03 hh:mm	 200 °C	 100 %			

Ingredients - number of portions - 4		
Name	Value	Unit
Chicken	1	pcs
Red pepper paste	60	g
July wine	150	ml
Garlic cloves	5	pcs
Ground smoked paprika	40	g
4 tble spoons Olive Oil	50	ml

Nutrition and allergens	
Allergens: Minerals: K, Ph Vitamins: C	
Nutritional value of one portion	Value
Energy	42.5 kJ
Carbohydrate	8.2 g
Fat	1.8 g
Protein	1.7 g
Water	11.7 g

Directions

1. Preparing the chicken: With the help of kitchen shears, remove the backbone and gently press down on the breastbone to flatten the chicken.

2. Marinade: Mix Masa de Pimentel, red wine, garlic, smoked paprika, and olive oil, taste and check for saltiness.

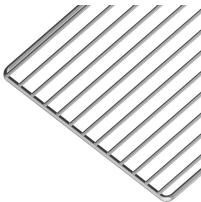
3. Marinating: Rub the marinade under the skin of the chicken and apply the remainder on the surface. Let it rest in the refrigerator for at least 2 hours (ideally overnight).

4. Grilling: Grill, basting occasionally with the remaining marinade.

5. Serving: Serve with grilled potatoes or vegetables.

This recipe brings authentic Portuguese flavor with a subtle spicy touch.

Recommended accessories



Stainless wire shelving