

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