

[<< Back](#)

Cuban Lemon-garlic Chicken

Ingredients

- 1 orange, juiced
- 1 lemon, juiced
- 1 lime, juiced
- 1 tablespoon chopped fresh cilantro
- 2 cloves garlic, chopped
- 1 teaspoon salt
- 1 teaspoon dried oregano
- 1/2 teaspoon ground white pepper
- 1/2 teaspoon ground cumin
- 1/2 teaspoon ground coriander
- 1/4 cup olive oil
- 2 pounds chicken thighs

Instructions

- Blend orange juice, lemon juice, lime juice, cilantro, garlic, salt, oregano, white pepper, cumin, coriander, and olive oil together in a blender until marinade is smooth; about 30 seconds.
- Put chicken thighs in a large, resealable plastic bag; add marinade and remove as much air as possible before sealing bag. Marinate chicken in refrigerator for 1 hour to overnight.
- Preheat oven to 375°F (190°C).
- Put thighs into a square baking dish with skin-side up. Pour marinade over the chicken. Roast in oven for 20 minutes.
- Increase temperature to on 425°F (220°C). Cook chicken at the adjusted temperature for 15 minutes, turn and cook skin-side-down until the chicken is no longer pink at the bone, about 10 minutes more. A thermometer inserted near the bone should read at least 165°F (75°C).
- Switch oven to Broil-High and turn thighs again so skin side is facing up.
- Broil until skin has browned, about 3 minutes more.

Sources: [MealthyThe Kitchn](#)

Last
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