



Recipes

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Grilled Garlicky Chicken with Tortillas

Serves 4

Ingredients:

2 Tbsp. Mexican Oregano
2 Tbsp. Cumin Seeds
10 cloves Garlic , peeled
Olive Oil
10 each Allspice
1/3 cup Kosher Salt
1 Tbsp. Black Pepper
4 Cloves
1 - 5 lb. Whole Chicken , split in half
8 Mission® 6" Pressed Mazina™ Tortillas (08042)
Prepared Salsa

Directions:

1. Heat a pan over high heat. Place oregano and cumin in pans and toast and toss frequently until aromatic, about 45 seconds. Remove and set aside. Place garlic cloves in same pan and add a drizzle of olive oil. Roast until softened and caramelized. Set aside.
2. In a spice grinder, place oregano, cumin, allspice, salt, pepper and cloves. Process into a fine powder.
3. Place spice mixture and roasted garlic in a food processor and blend into a paste. Rub the paste over chicken halves. Chicken can be left seasoned for up to overnight. Place on a pre-heated grill and grill until cooked throughout and juices run clear. When chicken is nearly done, place tortillas on grill and heat until pliable. Brush with a small amount of olive oil to prevent tortillas from drying out. Cut chicken if desired. Serve chicken with tortillas.