Roasted Chicken with Mojo Sauce
Courtesy of WITS Chef  Kisha Cromartie
Recipe Yield  (scale for 4-8 portions ideally)

Ingredients:

Mojo
1 cup olive oil
1 large white onion, sauté sliced
Five large garlic cloves, minced
1 teaspoon black peppercorns
2 dried bay leaves
½ tsp kosher salt
¼ c white vinegar

2 lbs chicken thighs or breasts

Procedure:
1) Preheat the oven to 375°F.
2) Make the mojo: Bring olive oil to a simmer in a deep skillet over medium heat.
Add onion, garlic, peppercorns, bay leaves and ½ teaspoon salt, stirring well to incorporate.
3) Cook until the onions are translucent and soft, stirring often and being careful not to let the onions brown, about 5 to 7 minutes. Remove from heat and add vinegar, and add salt to taste.
4) Roast the bird!

Chef Notes: include relevant kitchen hacks and suggestions here

Allergens: (only include if one of the Big 8 are in recipe)

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