



**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)

*Wellness in the Schools teaches kids healthy habits to learn and live better.*