

Mahogany Broiled Chicken with Smoky Lime Sweet Potatoes and Cilantro Chimichurri

Recipe courtesy 46th National Chicken Cooking Contest and Camilla Saulsbury, Bloomington, Indiana, 1st Place



Recipe Summary

Difficulty: Easy

Prep Time: 25 minutes

Cook Time: 25 minutes

Yield: 4

User Rating: ★★★★★

1 cup chopped cilantro leaves
6 tablespoons extra-virgin olive oil
3 large cloves garlic, minced
1/2 teaspoon salt, divided
1/4 teaspoon pepper, divided
5 tablespoons dark brown sugar
3 tablespoons Dijon mustard
2 tablespoons bottled hoisin sauce
2 teaspoons balsamic vinegar
1/2 cup plus 1 1/2 teaspoons lime juice, divided
1 1/2 pounds boneless skinless chicken breast halves, cut in 1-inch cubes
2 large sweet potatoes, peeled and cut in 1/2-inch pieces
2 tablespoons unsalted butter
1 teaspoon chopped canned chipotle pepper
1 teaspoon adobo sauce (from canned chipotle)
3/4 teaspoon ground cumin
1/2 teaspoon lime zest
Cilantro sprigs, for garnish

In a small bowl, mix together chopped cilantro, olive oil, minced garlic, 1/4 teaspoon of the salt and 1/8 teaspoon of the pepper; set aside.

In medium bowl, mix together brown sugar, mustard, hoisin sauce and vinegar. Reserve 2/3 of this mixture. To remainder, add 1/2 cup lime juice and stir in chicken; cover and refrigerate.

Place sweet potatoes in a heavy saucepan and cover with boiling water. Cook, covered, over medium-high heat until tender, about 15 minutes. Reserve 1/4 cup cooking liquid, then drain potatoes in colander. Return potatoes to reserved cooking water and add butter, chipotle pepper, adobo sauce, remaining 1 1/2 teaspoons lime juice, cumin, lime zest, remaining 1/4 teaspoon salt and remaining 1/8 teaspoon pepper. Mash potatoes.

Preheat the broiler. Thread chicken on 8 bamboo skewers that have been soaked in water for 30 minutes. Broil about 6 inches from heat, basting with reserved mahogany sauce until done, about 8 minutes. To serve, divide potatoes among 4 plates; top each with 2 skewers of chicken and drizzle with cilantro chimichurri sauce. Garnish with cilantro sprigs.

A viewer, who may not be a professional cook, provided this recipe. The Food Network Kitchens chefs have not tested this recipe and therefore, we cannot make representation as to the results.

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