

RECIPE: DOMINICAN FRIED CHICKEN



INGREDIENTS

Skinless chicken thighs, cut into chunks
1 teaspoon garlic powder
1 cup flour
1 teaspoon salt
Oil, for frying
Sliced white bread
Lime wedges, for serving

Adobo Seasoning Ingredients:

1 tablespoon paprika
1 teaspoon onion powder
2 teaspoons dried oregano
1 teaspoon chili powder
1 teaspoon garlic powder
Juice of 2 limes

INSTRUCTIONS

1. Add all adobo ingredients into a small mixing bowl, combine well.
2. Cover chicken with adobo seasoning. Marinate for at least 2 hours or overnight.
3. Meanwhile, whisk together flour and garlic powder, and season with salt and pepper in a large bowl or casserole dish.
4. Dredge marinated chicken through the flour mixture and dust off any excess.
5. Heat 4 inches of oil in a pan. Fry chicken until brown and crisp.
6. Drain on slices of white bread. Serve with lime wedges

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