

# 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

