



DULCE PICANTE GLAZED CHICKEN

With Saffron Rice & Smoky Charred Corn Avocado Salad

INGREDIENTS

CHICKEN:

- 4 Chicken Marylands (bone-in leg/thigh)
- 1 tbsp Extra virgin olive oil
- Sea salt & cracked black pepper
- ½ cup Bob & Brian's Dulce Picante Sauce
- Fresh coriander leaves (for garnish)

SAFFRON RICE:

- 1 cup Basmati rice (rinsed)
- 1 ½ cups Chicken broth
- 1 pinch Saffron threads (steeped)
- 1 tbsp Unsalted butter & ½ tsp salt

CORN & AVOCADO SALAD:

- 4 ears Sweet corn (shucked)
- 1 ripe Avocado (cubed)

METHOD

1. Crisp the Chicken

Preheat your oven to 200°C (400°F). Pat the chicken marylands thoroughly dry with paper towels to ensure a crispy skin. Rub evenly with 1 tbsp of olive oil, sea salt, and black pepper. Place skin-side up on a wire rack set over a baking sheet. Roast for 35–40 minutes until crisp and the internal temperature reaches 72°C (162°F).

2. Cook Saffron Rice

Melt the butter in a saucepan over medium heat. Add the basmati rice and toast it for 1 minute, stirring constantly. Pour in the chicken broth, salt, and saffron (along with its steeping water). Bring to a boil, cover tightly with a lid, and reduce to the lowest heat. Simmer for 15 minutes. Remove from heat and let rest covered for 5 minutes, then fluff gently with a fork.

- ½ cup Red onion (finely diced)
- ½ cup Fresh coriander (chopped)
- 3 tbsp Extra virgin olive oil
- Juice of 2 limes
- 1 tsp Sea salt & ½ tsp black pepper

Nutrition Facts	
Serving Size	1 plate
Calories	845
% Daily Value*	
Total Fat 48g	62%
Saturated Fat 12g	60%
Trans Fat 0g	
Cholesterol 195mg	65%
Sodium 870mg	33%
Total Carbohydrate 55g	20%
Dietary Fiber 9g	32%
Total Sugars 14g	
(Includes 8g Added Sugars)	16%
Protein 49g	98%
Vitamin D 1mcg	5%
Calcium 200mg	15%
Iron 4.5mg	25%
Potassium 1600mg	34%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

3. Char the Corn

Heat a dry cast-iron skillet over high heat. Lightly coat the shucked corn cobs with a little olive oil. Place them in the hot skillet and char for 8–10 minutes, turning occasionally until beautifully blistered on all sides. Allow the cobs to cool slightly, then use a sharp knife to slice the kernels off the cobs.

4. Toss the Salad

In a small jar or bowl, whisk together the 3 tbsp of extra virgin olive oil, lime juice, sea salt, and black pepper to create a zesty dressing. In a large serving bowl, combine the freshly cut charred corn, diced red onion, and chopped coriander. Pour the dressing over the salad and toss well. Gently fold in the cubed avocado right before serving to keep it from mashing.

5. Glaze & Serve

Warm the Dulce Picante hot sauce slightly so it spreads easily. During the final 3–5 minutes of the chicken's roasting time, brush the hot sauce generously over the crispy skin. Return to the oven and let it caramelize into a rich, glossy lacquer. Garnish the chicken with fresh coriander leaves and serve immediately alongside the warm saffron rice and corn avocado salad.