



Orange Guajillo Glazed Half Chicken with Sweet Potato Corn Cakes

Argentinean orange Guajillo glazed half chicken with sweet potato corn cakes and a shaved mango arugula salad. Guajillo pronunciation: “gwa-HEE-yo”

INGREDIENTS

2 chickens, cut in half, back bone removed

2 mangoes skinned and shaved

2 Tbsp. (15 g) diced pickled red onion

1 bunch arugula

1/4 bunch cilantro

2 Tbsp. (7 g) minced chives

Sweet Potato Corn Cakes:

2lbs. (960 g) Sweet Things® Mashed Sweet Potatoes (M0007)

1 cup (136 g) fired roasted sweet corn

2 green onions

1/4 bunch cilantro

1/4 tsp. (0.5 g) cayenne pepper

1 tsp. (2 g) cumin

1 tsp. (6 g) salt

1 large egg

1/3 cup (52 g) yellow cornmeal

3/4 cup (47 g) plain panko

Vegetable oil for frying

Ancho Chile Salt:

2 large dried ancho chilies

1/2- 1 tsp. (3-6 g) coarse kosher salt

Guajillo Orange Glaze:

2 dried guajillo chilies, stemmed and seeded

1/3 cup (79 mL) boiling water

1 orange zest, finely grated

1 cup (237 mL) fresh orange juice

Segments of 1 orange

3/4 cup (177 mL) apple cider vinegar

1/4 cup (59 mL) light corn syrup

1/4 cup (50 g) light brown sugar

2 Tbsp. (30 mL) honey

1/2 mango, peeled and chopped

1/4 cup (30 g) ginger peeled and chopped

1 habanero chile, coarsely chopped

1/2 tsp. (1 g) ground coriander

Salt

DIRECTIONS

Sweet Potato Corn Cakes:

1. Prepare Sweet Things® Mashed Sweet Potatoes according to manufacturer's instructions.
2. Place mashed sweet potatoes into a large bowl.
3. Slice the green onions and chop half the cilantro.
4. Add to sweet potatoes along with the roast corn, salt, cumin and cayenne pepper.
5. Stir until well combined.
6. Add panko, cornmeal and egg to the bowl, stir until combined.
7. Shape sweet potato mixture into patties, fry in skillet with small amount of oil until golden brown on both sides – keep warm.

Ancho Chile Salt:

1. Toast chilies in small skillet over medium heat until darker and aromatic, 1 to 2 minutes per side.
2. Cut chilies in half with scissors. Stem, seed and tear chilies.
3. Place in spice grinder along with salt and finely grind.

Guajillo Orange Glaze:

1. Cover the guajillo chilies with the boiling water.
2. Cover and let stand until softened, about 15 minutes.
3. In medium saucepan, combine the orange zest, orange segments and juice with the vinegar, corn syrup, brown sugar, honey, chopped mango, ginger, habanero and coriander.
4. Add the guajillos and their soaking liquid and bring to a boil.
5. Boil over moderately high heat until reduced by half, about 7 minutes.
6. Transfer sauce to a blender and puree.
7. Scrape the puree back into the saucepan and simmer over moderate heat until reduced to 1 1/2 cups (360 mL), about 15 minutes.
8. Season with salt.

Orange Guajillo Glazed Chicken:

1. Baste chicken halves with guajillo glaze, pan sear and finish in the oven.

Plate Assembly:

1. Place half of chicken on plate and drizzle with some of the Guajillo Orange Glaze.
2. Place 2-3 Sweet Potato corn Cakes on plate, depending on size, and sprinkle with Ancho Chile Salt.
3. Toss together the mango slices, pickled onion and arugula and place on plates.
4. Garnish with remaining cilantro and minced chives.

DIRECTIONS

Yield

4 portions