



Pollo Pibil

✓ Dairy Free

Pollo Pibil is a proud, culinary jewel of the Yucatan Peninsula and spice lover's dream. Simple in its presentation, this traditional dish features slow cooked chicken drenched in an expertly blended marinade. Centered around its key ingredient, Achiote paste, The bold combination of sweet, spicy, savory, and citrus flavors bring color and complexity to this classic dish. Best enjoyed wrapped in a warm, homemade tortilla and topped with bright pink pickled onions and micro cilantro, Pollo Pibil is a true, gastronomic delight.

INGREDIENTS:

- 1 Whole Chicken
- 3 Tbsp Vegetable Oil
- 1/4 Cup PSC Annatto Seed Ground
- 2 Tbsp PSC California Chili Ground
- 2 Tbsp PSC New Mexico Chili Ground
- 2 Tbsp PSC Black Pepper Ground
- 2 Tbsp PSC Mexican Oregano Ground
- 1 Tbsp PSC Chipotle Chili Ground
- 1 Tbsp PSC Cumin Ground
- 1 Tbsp PSC Allspice Ground
- 1/2 Tsp PSC Cinnamon Ground
- 1/4 Tsp PSC Mace Ground
- 1/4 Tsp PSC Nutmeg Ground
- 1/4 Tsp PSC Clove Ground
- 2 Tbsp Salt
- 2 Oranges, juiced
- 1 Grapefruit, juiced
- 1 Lime, juiced
- 1/4 Cup White Wine Vinegar
- 1 Tbsp Soy Sauce
- 6 Banana leaves
- 1 White onion, sliced
- 2 Roma tomatoes, sliced
- 1 Red pepper, sliced
- 12 Bay Leaves



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STEPS:

1. **Spatchcock the chicken** - Using cooking shears or a knife, slice the chicken at a 45 degree angle down each side of the backbone. Remove the bone. Then, press down until the bird lays flat.
2. **Make the Achiote paste** - In a large saucepan, add the vegetable oil. Once the oil is hot, turn off the heat and add the spices, orange juice, grapefruit juice, and lime juice, vinegar, and soy sauce. Mix until it becomes a paste.
3. **Marinate the chicken** - Place chicken in a large ziploc bag and cover it with the Achiote paste. Mix together until well coated. Marinate for at least 1 hour in the refrigerator and up to 24 hrs.
4. Preheat the oven to 375°F.
5. Coat the inside of a dutch oven with banana leaves, covering the bottom and sides. Add a layer of onions, tomatoes, and peppers. Add marinated chicken and add bay leaves. Lay remaining banana leaves over chicken. Put the lid on and place in the oven for 1 hour.
 1. Once chicken is cooked, let it cool for 20 minutes before serving.
 2. Serve chicken on homemade tortillas, top with pickled onions and micro cilantro.

Prep Time: 30 minutes

Cook Time: 60 minutes

Total Time: 90 minutes

Recipe Notes:

- Spatchcocking the chicken helps it cook evenly.
- Toasting the spices in oil helps them release their flavor.
- A combination of lime, orange, and grapefruit juice mimics the flavor of the Seville oranges commonly used in the Yucatán.



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