

# Carried Away's Roast Annatto Chicken

Serves 8

2 garlic cloves, peeled and mashed

Juice of 1 orange

Juice of 2 limes

1 cup olive oil

1 7-ounce can annatto paste (see Note)

Two 3-3½-pound free-range chickens

Kosher salt (optional)

**Instructions:** Preheat oven to 350°.

Blend garlic cloves, orange juice, lime juice, olive oil and annatto paste until smooth.

If the annatto paste does not contain salt, season the chicken with salt.

Rub the mixture all over the inside and outside of the chicken.

Roast the chicken, breast side up, 60-75 minutes, or until the internal temperature taken from the thickest part of the thigh reaches 165°. Let rest 20 min-

utes, and then carve into desired amount of pieces. Serve hot, cold or at room temperature.

**Note:** Annatto paste, also known as achiote paste, can be found at Mexican markets.

*The calories and other nutrients absorbed from marinades vary and are difficult to estimate. Variables include the type of food, marinating time and amount of surface area. Therefore, this recipe contains no analysis.*