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Recipe card is made to fit in a 6" X 4" index card file box for future use.

If you do not use Mi Sofrito Rico™ we can not guarantee that your food will taste unbelievable!
So... Do not try these recipes with other brands of Sofrito. It won't work!

Pollo Asado con Miel de abejas
Roasted Honey Glazed Chicken

Ingredients: (servers 3 - 4 people)

3 to 3.5 lb. Oven Roaster Chicken

1/2 cup honey for the mixture

1/4 cup honey & 1/4 cup of brown sugar for direct basting

NOTE: brush honey & brown sugar mixture
on chicken during the cooking process (step f)

8 oz. can of tomato sauce (not tomato paste)

2 tspn of **El Sazón de Marín™**

NOTE: This Sazon does NOT have MSG

1/4 tspn of Sea Salt &

1/4 tspn of Black Pepper

4 - medium size baking potatoes (optional)

2 - tbsp of **Mi Sofrito Puro™**

1/8 cup of extra virgin olive oil



Stock photo shown above

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- g** - Let the chicken cool for at least a half hour before carving.
(Internal temperature for cooked chicken is 165° Fahrenheit / 75° Celsius).
- f** - Preheat the oven to 325° F. Place the chicken on a roasting pan along with the cut potatoes. Cover the pan with aluminum foil and bake for 30 minutes. Remove the foil and with a basting brush, brush the chicken and the potatoes with the mixture from the pan. Baste the chicken with plenty of extra honey. Continue to bake, uncovered, for 45 additional minutes, or until golden brown, brushing the chicken with the honey mixture every 10 minutes.
- e** - With plastic gloved hands, massage the above mixture thoroughly into the chicken. Make sure the mixture gets into the punctured holes and under the skin in the areas available.
- d** - With a steak knife, puncture the chicken several times. This is to allow the season mix juices to penetrate the skin and permeate the meat.
- c** - In a small bowl mix together: **Mi Sofrito Puro™**, extra virgin olive oil, honey, tomato sauce, sea salt, pepper, and **El Sazón de Marín™** ... **NOTE:** This Sazon does NOT have MSG.
- b** - Peel and cut the potatoes into 2" cubes.
- a** - Soak chicken: 3 part water and 1 part lemon juice for 1 hour.

Pollo Asado con Miel de abejas ~ ¡Que lo disfrutes con salud!
Roasted Honey Glazed Chicken

Cooking Instructions