Cuban Chicken Recipes

PREP 20 MIN | COOK 30 MIN | ADDITIONAL 35 MIN | SERVES 4

Cuban-inspired mojo chicken uses orange, lime, garlic and oregano for bright savory flavor. This oven version pairs boneless thighs with soft roasted onion.



INGREDIENTS

- 1 1/2 lb (680 g) boneless skinless chicken thighs
- 1 tbsp (15 ml) olive oil
- 3/4 tsp (4 g) salt
- 1/4 tsp ground black pepper
- 1/4 cup (60 ml) orange juice
- 2 tbsp (30 ml) lime juice
- 4 garlic cloves (12 g), minced
- 1 tsp (2 g) ground cumin
- 1 tsp (1 g) dried oregano
- 1 onion (150 g), sliced

Ingredient note: This is a home-style interpretation using orange and lime rather than sour orange. Do not serve uncooked marinade as a sauce.

METHOD

01 Mix orange and lime juices, garlic, cumin, oregano, oil, salt and pepper.

02 Unfold thighs and refrigerate in the mixture 30 minutes.

03 Heat oven to 425°F (220°C). Spread sliced onion in a shallow baking dish.

04 Arrange chicken on the onion in a single layer and pour its marinade into the dish; this marinade must cook with the chicken.

05 Roast 25–30 minutes until all thighs reach 165°F (74°C). If onion needs longer, remove cooked chicken and continue roasting onion separately.

06 Rest chicken on a clean plate 5 minutes. Spoon only fully cooked pan juices over the servings.

DONENESS CHECK
Check the thickest chicken with a food thermometer, avoiding bone or the pan. It must reach at least 165°F (74°C). For filled pastries, croquettes, pies or stuffed chicken, check the center filling also reaches 165°F (74°C).

TIPS

- This is a home-style interpretation using orange and lime rather than sour orange. Do not serve uncooked marinade as a sauce.
- Measure ingredients before starting and keep raw-poultry utensils separate from cooked food.
- Use the thermometer target in the instructions rather than relying only on color.

AVOID

- Skipping the recipe-specific preparation and thickness guidance.
- Crowding the pan or tray so food cooks unevenly.
- Judging doneness only by color or time instead of a thermometer.

VARIATIONS & SERVING

- Breast: use even breast cutlets and begin checking earlier.
- Sour orange: replace the combined citrus juices with sour-orange juice.
- Pepper: roast sliced bell pepper with the onion.
- Serve with rice, black beans and a simple salad.

STORAGE & REHEATING

Refrigerate promptly in shallow covered containers within 2 hours, or 1 hour above 90°F (32°C). Keep at 40°F (4°C) or below and use within 3–4 days, counting any earlier storage of cooked chicken used in the recipe.

FREEZING Freeze in airtight portions for up to 2 months for best quality. Thaw in the refrigerator.

Warm in a covered pan over medium-low heat with a splash of water or broth until the chicken reaches 165°F (74°C).

QUICK ANSWERS

Is this an authentic regional recipe? It is an original Cuban-inspired citrus-garlic oven recipe, not a claim to one traditional formula.

Can I use chicken breast? Yes, but it can cook faster; check every center to 165°F (74°C).

Can I pour marinade on cooked food? Only after it has been fully cooked; never use marinade that touched raw chicken uncooked.