

*New Recipe!*

# AJI AMARILLO YELLOW CHILI PEPPER PASTE

*Bright. Fruity. Uniquely Peruvian.*

Made from authentic **Aji Amarillo** peppers, this vibrant paste adds a mild heat and exotic flavor to your everyday cooking.



MILD  
HEAT



NATURAL  
INGREDIENTS



AUTHENTIC  
SOUTH AMERICAN  
FLAVOURS



MILD  
HEAT



GLUTEN  
FREE



VEGAN  
FRIENDLY



PERFECT FOR  
EVERYDAY  
COOKING

RECIPE:

## AJI AMARILLO CHICKEN BOWL

CREAMY • ZESTY • FULL OF FLAVOUR

Ready in  
30 MIN!



PREP TIME  
10 MIN



COOK TIME  
20 MIN



SERVES  
4

### INGREDIENTS

- 500 g (1.1 lb) boneless chicken thighs
- 2 tbsp **Aji Amarillo Yellow Chili Pepper Paste**
- 2 tbsp olive oil
- 2 cloves garlic, minced
- 1 tbsp lime juice
- 1 tsp ground cumin
- 1/2 tsp salt
- 1/4 tsp black pepper
- Cooked rice
- Black beans
- Avocado, sliced
- Cherry tomatoes
- Red onion, sliced
- Fresh cilantro
- Lime wedges



### HOW TO MAKE

- MARINATE**  
In a bowl, mix Aji Amarillo paste, olive oil, garlic, lime juice, cumin, salt and pepper. Add chicken and coat well. Let it marinate for 15-30 minutes.
- COOK**  
Heat a skillet or grill pan over medium-high heat. Cook chicken for 6-7 minutes per side until golden and cooked through.
- SERVE**  
Slice the chicken and serve over rice with black beans, avocado, tomatoes, red onion and cilantro. Squeeze lime on top and enjoy!

*¡Buen Provecho!* ♥



### PERFECT FOR

- ✓ Marinades
- ✓ Grilled meats
- ✓ Stir-fries
- ✓ Sauces & dressings
- ✓ Rice & grain bowls

### TRY IT WITH



CEVICHE



LOMO SALTADO



QUINOA SALAD



PAPAS A LA HUANCAÍNA

### TIPS & IDEAS

- Adjust the amount of paste to your preferred heat level.
- Add a spoon to mayo or yogurt for a creamy sauce.
- Great for meal prep!