**Jamaican Jerk Chicken Fries**



**Description:** Fragrant and spicy grilled Jamaican jerk chicken with mango salsa served on top crispy straight cut fries seasoned with jerk seasoning.

**Servings:** 8

**Preparation Time:** 140 minutes

**Cooking Time:** 45 minutes

**Total Time:** 185 minutes

**Potato Type:** Frozen Straight Cut Fries

**Course:** Entrée, Shareable Appetizer

**Ingredients**

*For the Jerk Chicken:*

* ¾ cup (105g) Yellow Onions, chopped 1/4 -inch
* ¾ cup (105g) Green Onions, chopped
* 2 each (6g) Habanero Peppers, sliced
* 2 each (10g) Garlic Cloves, chopped
* 1 tablespoon (8g) Five Spice Powder
* 1 tablespoon (8g) Jamaican Allspice Berries, ground
* 1 tablespoon (8g) Freshly Ground Black Pepper
* 1 teaspoon (2g) Dried Thyme
* 1 teaspoon (1g) Freshly Grated Nutmeg
* 1 teaspoon (4g) Sea Salt
* ½ cup (120ml) Soy Sauce
* 1 tablespoon (15ml) Vegetable Oil
* 3-1/2 lbs. (1.6kg) Whole Chickens, quartered

*For the Mango Salsa:*

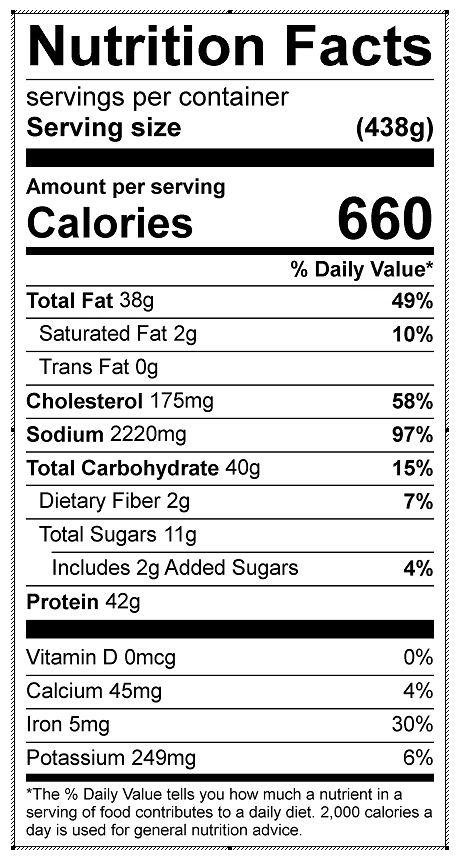
* 2 cups (300g) Mango, diced ½-inch cubes
* ½ cup (75g) Roma Tomatoes, diced ½-inch cubes
* 1/2 cup (75g) Red Onion, diced ¼-inch pieces
* ¼ cup (4g) Cilantro, chopped
* 1 teaspoon (4g) Sea Salt
* 1 tablespoon (15ml) Honey
* 1 tablespoon (15ml) Lime Juice

*For the Straight Cut Fries:*

* 2.2 lbs. (1kg) Frozen Straight Cut Fries
* As Needed Vegetable Oil for Frying
* 2 teaspoons (8g) Sea Salt
* 1 tablespoon (8g) Jamaican Jerk Seasoning Powder

**Preparation**

1. To prepare the chicken, combine the onions, scallions, peppers, garlic, five spice powder, allspice, pepper, thyme, nutmeg, and salt in a blender. Pulse until a thick paste is formed. Remove from the blender and transfer to a medium bowl. Whisk in the soy, and while whisking constantly drizzle in the oil. Place the chicken into a large resealable plastic bag. Pour the marinade over the chicken and allow it to marinate in the refrigerator for at least 2 hours but preferably overnight.
2. Preheat a grill or a grill pan to medium high. Grill until the chicken is brown on all sides and the internal temperature reaches 165 °F (74 °C). Allow the chicken to rest while the fries and salsa are being prepared.
3. For the salsa, combine the mangos, tomatoes, red onions, cilantro, salt, honey, and lime juice together in a medium sized bowl. Stir until everything is well incorporated and set aside until ready to use (can be done the day before).
4. To prepare the fries, heat the oil to 375 °F (190 °C) drop the fries into the oil and cook for 4-6 minutes or until golden brown and crispy. Drain the fries and transfer them to a bowl. Season them with the salt and the jerk seasoning powder. Arrange the fries on a serving platter or plate.
5. Slice the chicken, taking it off the bone if desired. Top the chicken with the mango salsa. Serve immediately. Enjoy!



Vitamin C: 26.70 mg