

ORACLE PARK

HOME OF THE SAN FRANCISCO GIANTS



Cha Cha Bowl



Serves 4

Components:

- Roasted Jerk Spiced Chicken
- Black Beans
- Steamed Rice
- Pineapple Salsa

Jerk Chicken:

- 6 boneless skin-on chicken thighs

Marinade:

- 1 tbsp Jamaican jerk seasoning
- 1 tbsp salt
- 1 tbsp ground black pepper
- 1 tsp ground cumin
- 1 tsp crushed red chili pepper
- 1 tsp ground allspice
- 1 tsp granulated sugar
- 1 tbsp garlic, chopped
- 1 tsp dried oregano
- 1 cup pineapple juice
- 1 tbsp white vinegar
- 1 tbsp vegetable oil

Mix dry ingredients in a bowl. Add wet ingredients and whisk together until combined. Reserve $\frac{1}{2}$ cup for basting. Add chicken to a freezer bag and toss with remainder of marinade. Refrigerate for 2 hours.

Pineapple Salsa:

- 1 cup pineapple, diced
- $\frac{1}{2}$ cup zucchini, diced
- $\frac{1}{2}$ cup carrots, peeled and grated
- $\frac{1}{4}$ cup white onions, diced
- 1 bunch cilantro, chopped
- 1 tsp garlic, minced
- 1 jalapeño pepper, deseeded, finely minced
- $\frac{1}{2}$ tsp white sugar
- 1 tbsp white vinegar
- 1 tsp vegetable oil
- Salt

Mix all salsa ingredients and add salt to taste. Set aside.

Black Beans:

- 1 can (16 oz)

Warm on the stovetop or in a microwave-safe container in the microwave oven. Set aside.

continued on other side



Cha Cha Bowl



continued from other side

Steamed Rice:

- 1 ½ cups water
- 1 cup long-grain white rice
- ½ tsp salt

Bring water to a boil in a medium saucepan. Stir in white rice and salt. Return to a boil over medium-high heat.

Reduce heat and simmer, covered, until rice is tender and has absorbed all the water, 16 to 18 minutes (check only toward the end of cooking time). The rice will be studded with steam holes when ready.

Remove from heat and let stand, covered, for 10 minutes. Fluff with a fork before serving.

Cooking Chicken:

For Oven

Preheat oven to 375 degrees. Line a sheet pan with foil. Roast the chicken, skin-side down, for 15 minutes. Turn the chicken skin-side up, spoon reserved marinade onto the chicken and roast 10 more minutes. Check for doneness (the chicken should be well cooked).

For Grill

Preheat grill to medium-high heat. Place the chicken on the grill skin-side down and grill the chicken 6 minutes. Turn the chicken skin-side up, spoon reserved marinade onto the chicken and grill for another 5-6 minutes. Check for doneness (the chicken should be well cooked).

Assembly:

Slice chicken thighs into ½ inch slices. Divide rice, black beans and jerk chicken into bowls. Top with pineapple salsa.

Recipe is courtesy of Bon Appétit at Oracle Park

