

NONO PULLED CHICKEN

SERVES 4-6

INGREDIENTS

1	Large whole chicken
1 tbsp.	Ground cumin
1 tbsp.	Chili powder
1 tbsp.	Brown sugar
1 tbsp.	Kosher salt
1 tbsp.	Paprika
1 tbsp.	Granulated garlic
1/2 tsp	Ground black pepper
1/4 tsp	Cayenne
2 tbsp.	Canola oil
2	Garlic cloves, smashed
1-1 1/2 cups	Chicken stock
1 cup	NONO SAUCE
1-1 3/4 cups	NONO SAUCE (reserved)

RECIPE

- 1. Pre heat oven to 325* F.**
- 2. Cut chicken into 8 pieces (separating legs, thighs, breast, and wings).**
- 3. In a small bowl, combine all dry spices. Rub chicken with oil and then season with spice mixture.**
- 4. Transfer chicken to roasting pan, skin side up.**
- 5. Add chicken stock and garlic to roasting pan, glaze chicken with NONO SAUCE.**
- 6. Cover roasting pan and place in oven. Roast 2 - 2 1/4 hours, or until meat shreds easily with a fork.**
- 7. When cooked and slightly cooled, debone chicken shred meat.**
- 8. In a large bowl, combine meat with additional reserved NONO SAUCE. Taste and adjust seasoning as needed.**

*** Tip- Make a bit more seasoning to add after shredding chicken.**

TIMINGS

Prep Time: 25 minutes

Cook Time: 2 hours

Total Time: 2 hours & 25 minutes