



PERI PERI CHICKEN

Prep Time: Overnight

Cooking Time: 45 minutes to an hour

Difficulty Rating: ■■■□□

Ingredients:

- 2 x Whole chickens
- 100ml Olive oil
- 1 x Onion chopped
- 6 x Garlic cloves crushed
- 6 x Lemons juiced
- 2 x Tsp smoked paprika
- Fresh red and green chillies – to taste
- 8 x Bay leaves
- Salt and pepper to taste

Method

1. In a food processor “blitz” together the garlic, onion, chillies, bay leaves and lemon juice.
2. When all of these ingredients are finely minced, set your food processor to a low speed and slowly add the olive oil.
3. Use the mixture to thoroughly coat your chickens.
4. Cover and refrigerate overnight.

(The next day)

5. Braai on coals or gas grill for 45 minutes, turning occasionally.

Together, made better, with you:

megamaster

TOGETHER, MADE BETTER