

EASY GREEK CHICKEN TRAYBAKE

Suitable for no-fuss Sunday lunch.

A simple chicken and veggie bake that will be ready in under an hour but is guaranteed to impress your braai guests.



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Prep time: 50 minutes

Cook time: 10 minutes

Total time: 40 minutes

Serves 4 people

INGREDIENTS

8 pieces of chicken (thighs and legs)

1 cup pitted olives (black or green)

1 red onion, roughly quartered

2 bell peppers, roughly chopped

6 whole garlic cloves

1 punnet cherry tomatoes

2 tablespoons dried oreganum

2 tablespoons dried basil

2 tablespoons paprika

12 lemons, cut into wedges

Olive oil

Salt and pepper

Fresh asparagus

2 rounds of feta cheese

Fresh bread, to serve

INSTRUCTIONS:

1. Get your fire going and preheat your Megamaster braai to medium heat. For this recipe you'll be using the indirect cooking method – braaing low and slow with heat generated on the outer edge of your braai, not directly under your meat.
2. If you are using a normal gas braai, set your braai on the lowest heat setting for the first bit of your cook. Once you've got it going, turn the middle burners off and leave the outside ones on to create an indirect cooking effect. Make sure to close the lid while cooking to create a convection inside your braai.
3. If you are using a charcoal braai, place your coals on the outside ring of your braai. Direct heat from the bottom can cause the veggies to burn. For the chicken to cook through and the veggies to be tender, you need slow heat.
4. In a large roasting tray, place the chicken pieces, olives, peppers, tomatoes, onion, garlic, herbs, paprika and lemon wedges. Keep them nice and snug.
5. Drizzle with plenty of olive oil and season with salt and pepper.
6. Place on the braai and close the lid. After 20 minutes, add the fresh asparagus and keep cooking for a further 10-15 minutes, until chicken is golden and cooked through.
7. Once done, squeeze the lemon wedges over everything, and crumble the feta over the top. Serve with fresh bread (check out our recipe for sourdough braai bread).

MEGAMASTER RECIPE TIPS



TIP 01

You can make this recipe on any braai that can close: kettle, charcoal or gas.



TIP 02

Use good quality chicken for the best outcome.



TIP 03

Serve rustic style in the baking tray and let everyone use their bread to mop up the juices.