

Le' Spice Peri Peri Spice Mix Recipe: Peri Peri Chicken



Serves 4

Ingredients

- 1 whole chicken
- 2 lemon juice
- 1 teaspoon of garlic paste
- 1 teaspoon of ginger paste
- 3 teaspoons salt
- 2 tablespoon of **Le' Spice Peri Peri Spice Mix**
- 4 tablespoon of olive oil

Method

In a mixing bowl add the olive oil, salt, garlic ginger paste, lemon juice and the **Le' Spice Peri Peri Mix**

Mix them really well to make a marinade

Butterfly the chicken by cutting the whole chicken across the breast

Make some incision on the chicken to help the marinades penetrate the flesh

On a flat surface – put a pressure on the back bone until the chicken is flat

In a large zip lock bag or plastic bag put the chicken in together with the marinade

Seal the bag and shake the bag well and message the marinades into the chicken

Marinate the chicken for a least 1 hour or overnight.

Preheat the oven to 200C or alternatively light your BBQ

Transfer the chicken into a roasting tray

Cook for + 40 Minutes

Alternatively, place the chicken on a medium heat barbecue, covered, for 10-15 minutes on

both sides or until cooked through, basting regularly with the remaining Peri Peri marinades.

Serve with chips and salad