

## Le' Spice African Tsire Spice Mix Recipe:

### Tsire Crusted Chicken Roast



Serve 4

#### **Ingredients**

- 1 whole chicken with skin on
- 1 tablespoon of garlic paste
- 1 tablespoon of ginger paste
- 3 teaspoon of salt (or adjust the salt to your own taste)
- 1 juice of lemon
- 4 teaspoon of **Le' Spice African Tsire Spice Mix**

#### **Method**

Put the chicken in a zip lock bag or any large plastic bag

Add the lemon juice, salt, garlic and ginger paste and **Le' Spice African Tsire Spice Mix**.

Massage and rub the chicken with all of this seasonings including inside the cavity.

Let it marinate overnight or for at least 1 hour if you are short of time.

Pre-heat the oven at 200 degree Celcius and roast the chicken in the oven until it is golden brown and you can see a nice golden crust on the skin.

You know when your chicken is ready when the juices from the chicken runs clear.

Half way through roasting it – don't forget to change the side.

A medium size chicken will take around about 1.5 hours to roast.

Serve it into 4 pieces with nice garden salads with sliced tomatoes, cucumbers and capsicums.