

## Chicken piri-piri



### Ingredients (serves 4)

- ✓ 250ml extra virgin olive oil
- ✓ 150ml fresh lemon juice (about 4 lemons)
- ✓ 4 garlic cloves, crushed
- ✓ 1 tbsp piri piri powder
- ✓ 5 tsp paprika
- ✓ 5 tsp ground cumin
- ✓ 5 tsp dried oregano
- ✓ 2 tsp sea salt
- ✓ 1.5 kg chicken, cut in pieces

### Directions:

1. Combine the oil, lemon juice, garlic, herbs, spices and salt in a jar and shake vigorously.
2. Store in a fridge for a few hours to blend the flavors.
3. Pour the sauce over the chicken and leave to marinate overnight or at least for a few hours.
4. Preheat a pan over medium heat and brown the chicken pieces for approximately 8-10 minutes.
5. Transfer to an ovenproof dish and roast in a preheated oven at 200°C for 35-40 minutes, until cooked through.

Alternatively you can prepare the marinated chicken on the BBQ

Enjoy!

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