Main dishes / Mozambique

Piri-piri chicken



Chicken spatchcocked and grilled over coals under a sauce of piri-piri, garlic and lemon.

Time 70 min **Servings** 4

What you'll need.

- ☐ 1.6 kg Whole chicken
- ☐ 8 clove Garlic
- ☐ 1 tbsp Smoked paprika
- ☐ 3 tbsp Vinegar
- ☐ 1 tbsp Oregano
- ☐ 8 piece Piri-piri chillies
- ☐ 3 piece Lemons
- ☐ 100 ml Olive oil
- ☐ 50 g Butter
- ☐ Salt and pepper — to taste

Let's make it.

01 Cut the chicken along the backbone, open it out and press it flat.

02 Blend the chillies, garlic, the juice of two lemons, paprika, vinegar, oregano, oil and salt.

03 Pour half the sauce into a separate bowl; that half is for basting.

04 Coat the chicken with the rest, working it under the skin, and refrigerate overnight.

05 Light the coals and rake them to the sides; the heat has to be indirect.

06 Grill the chicken skin up for thirty minutes, then turn it and give it fifteen more.

07 For the last five minutes baste with the reserved sauce mixed with melted butter. Serve with lemon.

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