



Portuguese Piri Piri Chicken

Chicken pieces marinated in the distinctive Portuguese flavour of piri piri chillies, cider vinegar and paprika.

Serves : 4

Preparation Time : 10 minutes plus marinating time (overnight)

Cooking Time : 40 minutes

Ingredients

1 large chicken chopped into portions
2 fl oz / 55 ml fresh lime juice
2 tbsp cider vinegar
1/4 tsp angostura bitters (optional)
2 cloves garlic
1 fresh green chilli (optional)
1/4 tsp salt
2 large oranges cut into segments

Herbs & Spices

2 tsp or to taste Piri Piri Seasoning
1 tsp Paprika

Cooking Instructions

Combine the lime juice, vinegar, angostura bitters, piri piri seasoning and paprika in a large bowl.

Remove the seeds from the fresh chilli if using, and roughly chop. Add to a pestle and mortar with the garlic and the salt. Grind to a paste. Add the paste to the lime juice mix and combine well.

Place the chicken portions in the lime marinade and coat well. Cover and marinate overnight in the fridge. Remove from the fridge 1 hour before cooking to allow to reach room temperature.

Preheat the grill or barbecue. When hot, grill the chicken for about 20 minutes on either side. Baste frequently with the marinade throughout to prevent surface drying out. Take care to cook chicken thoroughly. Thicker leg portions will take longer than breast portions, so adjust cooking accordingly.

Serve with the orange segments on the side.