



Homemade Peri Peri Chicken

Oscar · 29/09/2024



Prep Time

3 hrs

Difficult

Medium

Servings

3 hrs 35 mins

Description

This peri peri chicken recipe features a great spicy marinade for an African dish that's great for a barbecue. Nice with salad and fries but I like adding it to a pita with salad and garlic Greek yogurt. 3/4 cup Greek yogurt and 3 cloves of crushed garlic with finely chopped chives. Don't go on a date though it gives you wicked garlic breath.

Ingredients

- 1 cup fresh lemon juice - 1/4 cup paprika - 2 tablespoons hot chili powder - 3 cloves garlic
- minced - 1 1/2 teaspoons chopped fresh ginger - 1 1/2 teaspoons salt - 4 bone-in chicken breast halves

Instructions

1. Stir together lemon juice
2. paprika
3. chili powder
4. garlic
5. ginger
6. and salt in a large bowl until well combined. Add chicken; rub until well coated and marinate in the refrigerator for 3 hours. Preheat a grill for medium heat and lightly oil the grates. Place chicken onto the preheated grill; discard marinade. Cook
7. turning occasionally
8. until skins are slightly charred and the juices run clear
9. about 30 minutes. An instant-read thermometer inserted into the center of chicken should read at least 165 degrees F (74 degrees C). Editor's Note: The nutrition data for this recipe includes information for the full amount of the marinade ingredients. Depending on marinating time
10. ingredients
11. cooking method
12. etc.
13. the actual amount of the marinade consumed will vary.