

Piri Piri Roast Chicken



Ingredients:

- 6 fillets of white fish(any)
- 2 tbsp Chatkhaar Moroccan Harissa
- 1 tsp garlic paste
- 2 tbsp lemon juice
- Oil as required

Ingredients for vegetables: For Vegetables:

- 1 large potato (with skin, cut into wedges)
- 2 onions (quartered)
- 1 lemon (sliced) + 2 lemon leaves (optional)
- 2 tomatoes (cut into wedges)
- 1 tbsp Italian seasoning
- Salt to taste
- 4-5 tbsp olive oil

Ingredients:

- 1 whole chicken with skin (butterflied)
- 1 cup Chatkhaar Piri Piri sauce
- Juice of 2 lemons
- 1 tbsp chicken powder
- 2 tbsp chili oil OR Olive Oil
- ½ cup water
- 1 tsp heaped garlic paste
- 1 tbsp chopped coriander
- 1 tsp sugar
- 1 tsp dried mixed herbs

Method:

- Marinade the chicken with all of the above ingredients well for about 5-6 hours.
- Preheat oven to 200 degrees
- Place the chicken in a baking tray and cover with foil. Cook for about 30 mins, then remove foil and cook for another 10 mins.

Turn on the grill for 5-6 mins in the last to get a nice colour on the chicken.

Serve with a side of corn, fries and peas.