



# PERI PERI SPICED CHICKEN

WITH CORIANDER & LIME

---

# PERI PERI SPICED CHICKEN

SERVES 4

---

## INGREDIENTS

1 free range chook

3 tbls peri peri spice

1 lime

2 tbls smoked olive oil

½ bunch of coriander,  
washed and chopped

## METHOD

Cut the chicken into eight pieces.  
Season with the peri peri spice and a  
little salt. Spoon on the olive oil.

Roast at 185°C for 35 – 40 minutes,  
until the chook is cooked throughout.

Squeeze over the lime juice and  
garnish with coriander.

*Goes really well with, brown rice,  
roasted sweet potatoes or a  
green salad.*



#threeblueducks