



POULTRY

BBQ PIRI PIRI CHICKEN

INGREDIENTS

1 x Whole Fresh Chicken
(marinate for 3 hours)

50ml Olive Oil

Pinch Salt & Pepper

Marinade

Harrissa (Made)

Mint

Coriander

Parsley

Shallots

Dressing

Yoghurt

Cucumber

Olive Oil

Mint

Salt

Pepper

Equipment:

Food processor

Chopping Board

Chef's Knife

Mixing Bowl

BBQ Tongs

METHOD

1. Marinate Chicken for 3 hours.
2. Pre Heat your BBQ till it registers High on the temperature gauge. Turn down to medium for cooking.
3. Remove Chicken from marinade and season with salt and pepper. Grill on both sides for 10 minutes or until cooked.
4. In a bowl combine remaining ingredients and dress.
5. Add salad to serving plate and arrange portioned Chicken on top, garnish with coriander. Serve at once and enjoy!



Preparation time: 15-20 minutes

Cooking time: 10 minutes

Serves: 2

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