



# Peri-Peri Baby Chickens



**Servings:** 4  
**Total Time:** 9 hrs 30 mins  
**Cooking Time:** 1 hr  
**Resting Time:** 8 hrs (to marinate)  
15 mins (to relax)  
**Pre-heat Oven to 170°C**

## INGREDIENTS

4 baby chickens



500ml Portuguese Peri-Peri Sauce\*, or  
bottled peri-peri sauce  
6 Tbsp light olive oil



## METHOD

Rub the chickens liberally with 400ml peri-peri sauce, coating the outside, inside and under the skin. Marinate for at least 8 hrs and preferably overnight.

Add the olive oil to a roasting pan & place the chickens upside down in the pan with the marinade. Bake uncovered for 1 hr while turning the chickens right side up after 30 mins. Remove from the oven, cover the pan with tin foil & rest for at least 15 mins before serving.

Serve the remaining 100ml peri-peri sauce in a separate bowl for those that like it hot!

## HOW TO MAKE PORTUGUESE PERI-PERI SAUCE - makes about 500ml

4 Tbsp finely chopped chillies, preferably Piri Piri (African bird's eye) or Habanero  
2 tsp dried chillies  
4 Tbsp finely chopped garlic  
180ml light olive oil  
4 tsp minced ginger  
60ml lemon or lime juice  
2 tsp salt  
2 tsp black pepper  
3 Tbsp smoked paprika  
120ml white wine vinegar  
60ml Worcester sauce



Blend all ingredients together well, bottle & refrigerate for at least 24 hrs before using. Can be kept in the fridge for 3 months. Shake occasionally & always before using.

