

# GOAN PIRI PIRI CHICKEN

The Portuguese were responsible for introducing chillies to Africa and India via their colonies in Mozambique and Goa. In honour of that legacy, here we've combined those 2 cuisines with a delicious Goan twist on Mozambican piri piri chicken!

Prep  
25 mins

Cook  
55 mins

Heat

Serves

4



more with  
birdseye chillies!

4 **chicken leg** portions or 8 chicken thigh portions on the bone - slashed through to the bone in a couple of places

750g **floury potatoes** - cut into wedges

1 small **onion** - roughly chopped

2 cloves of **garlic** - roughly chopped

1-2 **red chillies** (seeds removed if you prefer less heat) OR 4-8 birdseyes chillies (if you like it really spicy!) - roughly chopped

2 tbsp **tomato puree**

3 tbsp **vinegar** (white wine or cider is best)

3 tsp



**MIRCHI BLEND**

1 tsp



**HALDI BLEND**

1 tsp



**METHI BLEND**

1

Preheat the oven to 200°C/gas mark 6

2

Fry the onion in 1 tbsp oil for 10 minutes or until soft and beginning to brown

3

Make a blend by mixing 3 tsp **MIRCHI BLEND** with 1 tsp **HALDI BLEND**, 1 tsp **METHI BLEND** and 1 ½ tsp salt

4

Mix the potato wedges with 2 tbsp oil and ½ tsp salt then spread out on a baking tray and bake for 50 minutes until cooked through and browning around the edges

5

Add the chillies and garlic to the softened onion and cook for 1 minute or until soft

6

Blend the softened onion mixture with 1 tbsp of the spice blend, the tomato puree, vinegar and 150ml water to a smooth pourable sauce

7

Sprinkle 1 tsp of the blend evenly over each of the chicken portions and place them on a baking tray

8

Brush the chicken with ½ of the sauce (reserving the other ½ to serve at the table) and roast for 40 minutes or until cooked through to the bone and the skin is brown and crispy

9

Serve the chicken with the potato wedges, remaining spice blend and the remaining sauce on the side

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GOES GREAT WITH...

Corn-on-the-cob...  
and coleslaw  
for the ultimate  
Nando's  
experience!

EXTRAS  
#12

ALSO WORKS A TREAT WITH...

- Whole fish

RAISE YOUR GAME BY...

Marinating the chicken overnight



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