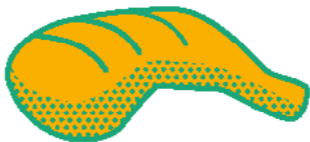


SERVES 4



## PERI PERI CHICKEN MOZAMBIQUE AND ANGOLA



- 4 chicken thighs
- ¼ cup paprika
- 2 tablespoons hot chilli powder
- 1 cup fresh lemon juice
- 3 cloves garlic, minced
- 1½ teaspoons chopped fresh ginger
- 1½ teaspoons salt

PERI PERI CHICKEN  
MOZAMBIQUE AND ANGOLA



In a large bowl, stir together the paprika, chilli powder, lemon juice, garlic, ginger and salt. Rub chicken with the mixture, place in a dish, and marinate for 3 hours.

Place chicken onto the bbq and cook for about 30 minutes, turning occasionally, until the skin is slightly charred and juices run clear.



**ShelterBox**