

## Pollo Piri-Piri

### Ingredients:

- \* 2 whole chickens
- \* 150-200g fresh red chili
- \* 25g fresh ginger
- \* 4 cloves of garlic
- \* 2 tablespoons sweet paprika
- \* 2 lemons

### Steps:

1. Preheat the oven to 220°C (428°F).
2. Prepare the chicken: cut in half the breastbone with a sharp knife or poultry shears, open it like a book v
3. In a blender, blend the chili, ginger, garlic, paprika, lemon zest, and lemon juice with olive oil, until obtain
4. Marinate the chicken with the sauce, massaging it on all sides and letting it marinate for at least 2 hours
5. Remove the chicken from the marinade and cook it in a POLLO.GRILL tray or a BACON tray.
6. Turn the chicken during cooking, it should be well crispy and grilled outside, similar to classic BBQ.