

# Peri Peri Marinade

## Ingredients

- 2 tbsp Peri Peri powder (or other powdered chilli spice)
- ½ cup olive oil
- 1 tsp lemon juice
- 1 pinch salt

## Method

1. Combine ingredients and coat chicken before barbecuing

## Tips

- For a milder version use 2 tbsp Peri Peri with 250g yoghurt.
- Use Peri Peri powder over oven wedges and serve with sour cream.
- Combine 1 tbsp Peri Peri powder with 300ml sour cream to use as a dipping sauce or as a topping for stuffed potatoes.

portuguese

vegan