

Spicey Malagueta Chicken

Ingredients

500g boneless, skinless chicken thighs
5 tbsp Spicy Malagueta Marinade
1 large red pepper, deseeded and cut into 2-3cm thick strips

Honey Mustard Glaze

2 tbsp honey
1 tbsp cider vinger
1 tsp Dijon Mustard mixed well
Salt and black pepper

Method

Step 1:

Place chicken thighs into a bowl. Add the Spicy Malagueta marinade and toss to coat evenly. Allow chicken to marinade for as long as possible (best overnight)

Step 2:

Preheat grill to medium. Thread chicken thighs and red peppers alternately onto skewers. Season with salt and pepper and cook for 10-15 minutes, turning occasionally.

Step 3:

Baste with honey glaze and return to heat for a few minutes until golden brown and just cooked through.

Step 4:

Remove from heat, let stand for a few minutes then arrange on a serving plate

THE
COOKERY

by The Secret Jozi Chef

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