

# Spicey Malagueta Chicken

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## 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

The Colony Shopping Centre, 345 Jan Smuts Avenue, Craighall, 2024.

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