

Galinha Zambeziana

Ingredients

1 chicken, cut into pieces
3/4 cup peri peri sauce
3/4 cup coconut milk
1/4 cup lemon juice
1 clove garlic
Salt to taste

Method

1. In a large bowl, combine all the ingredients for the marinade.
2. Add the chicken, cover, and allow to stand at room temperature for up to 2 hours
3. Heat your grill until hot, then grill the chicken, basting often with the remaining marinade, until the chicken is cooked through, and charred on the edges.

THE
COOKERY

by The Secret Jozi Chef

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

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