




Jerk chicken and sweet potatoes with green salsa

A final holiday lunch before you head home.

 Less than 1.5 hours **Serves:** 8

Recipe Type: Mains

Main Ingredient: Chicken

Ingredients

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2 PnP country-reared chicken
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1 dash PnP salt, or to taste
.....
250 ml PnP herby peri-peri sauce
.....
80 ml PnP sugar
.....
20 ml PnP ground cinnamon
.....
20 ml PnP ground nutmeg
.....
20 ml ground all spice
.....
20 ml ginger paste
.....
1 PnP chilli, finely sliced
.....
45 ml thyme, sage and rosemary
.....
8 sweet potatoes
.....
2 limes, cut in wedges
.....
1 tub PnP sour cream
.....
1 bunch PnP spring onion, chopped
.....
15 grams PnP chopped coriander,
chopped
.....
10 ml PnP grated fresh ginger, or
chopped
.....

Method

- Halve chickens by cutting down both sides of the backbone.
- Make a few deep slashes in chicken breasts and thighs.
- Season well.
- Mix peri-peri sauce, sugar, spices, chilli and thyme together.
- Pour over chickens and marinate for 30 minutes.
- Wrap sweet potatoes in foil and place in coals, turning occasionally, until soft.
- Braai chicken over mediumhot coals until slightly charred and cooked through.
- Squeeze some lime over cooked chicken.
- Split sweet potatoes down the middle.
- Mix together sour cream, spring onion, coriander and ginger and spoon into sweet potatoes.
- Serve with chicken.