




Moroccan chicken on the braai

Tender, succulent and packed with exotic flavour.

 Less than 1 hour **Serves: 8**

Recipe Type: Mains

Main Ingredient: Chicken

Ingredients

Main Ingredients

2 PnP free-range chicken,
spatchcocked

60 ml harissa paste

60 ml Low-fat Greek yoghurt

1 PnP juice and grated peel of lemon,
(plus extra for serving)

1 dash PnP salt, to taste

1 dash milled pepper, to taste

Method

- Place chickens on a large roasting tray.
- Mix remaining ingredients and rub all over chickens.
- Preheat oven to 180°C and par-cook chickens for 30 minutes, then remove and set aside.
- Continue cooking chickens over medium-hot coals, turning occasionally, until juices run clear and chickens are cooked through.
- Squeeze over a little more lemon juice and serve.

Taste tips

- Chicken dries out easily, so take care not to overcook it on the braai.
- For added flavour, let the chickens marinate for up to six hours before.