

## **Piri - Piri Chicken Sosaties**

3 Tbsp Grated lemon rind  
1/4 cup lemon juice  
1 head garlic about 14 cloves minced  
1 Tbsp hot pepper flakes  
2 Tbsp extra virgin olive oil  
1 tsp salt  
6 chicken breasts or legs (1 kg)

### **Method**

Soak 16 – 24 wooden sticks in water for 2- 4 hours

In glass bowl combine lemon rind, juice, garlic, oil, pepper flakes and salt. Cut chicken into strips and thread onto the kebab sticks. Place chicken kebabs into longitudinal glass dish and pour the marinade over the kebabs, turn to coat. Cover and refrigerate for 8 hours. Make ahead up to 1 day.

Place chicken kebabs on greased grill or grill pan over medium high heat. Close lid and cook turning once or twice until no longer pink. About 20 minutes.

May be cooked an hour ahead, wrapped in tinfoil to keep warm and heated at time of serving.

### **Variation on Piri Piri chicken**

*Use Chicken Breasts and serve as a main course instead of kebabs. Arrange chicken on tinfoil lined rimmed baking sheet or roasting pan. Roast in 425 F oven brushing once with pan drippings until breasts are no longer pink inside about 20 - 35 minutes.*