

HOW TO USE · PERI PERI MASALA

PERI PERI LEMON CHICKEN THIGHS

Medium-hot, lemony and easy enough for a weeknight.

SERVES	PREP	COOK
4	10 min + 30 min marinating	40 min

INGREDIENTS

- 1 kg chicken thigh cutlets, bone-in (about 8)
- 3 tbsp Peri Peri Masala (about 25 g, or 1½ tbsp per 500 g)
- 2 tbsp olive oil
- Juice of 1 lemon, plus wedges to serve
- To serve: salad and crispy potatoes



METHOD (oven)

1. Mix the Peri Peri Masala, olive oil and lemon juice into a paste.
2. Rub it over the chicken, covering every side. Marinate in the fridge (5°C or below) for 30 minutes, or up to overnight.
3. Heat the oven to 200°C fan-forced and line a tray with baking paper.
4. Lay the chicken skin side up, spaced apart. Roast for 35–40 minutes until golden.
5. Check the thickest part (not touching bone) reaches 75°C.
6. Rest for 5 minutes, then serve with lemon wedges, salad and potatoes.

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AIR FRYER METHOD

180°C · 22–25 min

Same chicken thighs

1. Heat the air fryer to 180°C. Lightly spray the basket with oil.
2. Add the thighs skin side down in a single layer, not crowded. Cook in batches if needed.
3. Cook 12 minutes, flip skin side up, then cook 10–12 minutes more.
4. Check the thickest part reaches 75°C. Rest for 5 minutes.

BBQ / GRILL OPTION

180–200°C · 35–40 min

Two zones: indirect first, then a quick char

1. Heat a hooded BBQ to medium (180–200°C) with one side on and one side off. Oil the grill.
2. Cook the marinated thighs skin side down over the off side, lid down, for 15–20 minutes. Flip and cook 15–20 minutes more.
3. Move over the flame for 1–2 minutes a side to char, watching for flare-ups from the oil.
4. Check the thickest part reaches 75°C. Rest 5 minutes.

SMOKER OPTION

160–175°C · 60–75 min

Hot-smoked thighs

1. Set the smoker to 160–175°C with a mild wood such as apple, cherry or pecan.
2. Add the marinated thighs skin side up and smoke 60–75 minutes, until deep golden.
3. Check the thickest part (not touching bone) reaches 75°C. Rest 5 minutes.

OTHER WAYS TO USE IT

→ Peri peri mayo: stir a small amount (start with 1 tsp) through ½ cup (125 mL) mayonnaise.

→ Sprinkle over hot chips, wedges, roast potatoes or corn straight after cooking.

→ Coat with oil and lemon juice for prawns or vegetables, then grill or roast.

SALT This blend already contains salt, so taste before adding any more.