

MILD/
MEDIUM

For this marinade you will need:

Chilli Chicken Kit

4 large chicken breasts

25g fresh root ginger, peeled

Juice of ½ lime

4 garlic cloves, peeled

2 tbsp oil

2 tbsp plain flour

1 egg, beaten

1. Combine the salt and the lime juice in a bowl.
2. Score the chicken several times and place in the salt and lime juice. Ensure the chicken is coated in the mixture, cover the bowl and marinade for 10 minutes.
3. Make a paste with garlic and ginger in a food processor and combine with the contents of the Spice Bag and the remaining ingredients. Coat the chicken with this marinade and refrigerate for at least 1 hour.
4. Remove the chicken pieces from the marinade and cook on the bbq or under a hot grill until cooked.

This dish can be used to make kebabs. Instead of scoring the chicken, cube into 3cm pieces and follow the rest of the recipe. Place on skewers at step 4.