

# Traditional Portuguese Piri Piri Chicken ??

Marcel · 24/04/2025



## Prep Time

15

## Difficult

Easy

## Servings

4

## Description

Piri Piri Chicken is a Portuguese classic, known for its fiery flavor and juicy, grilled texture. Chicken is marinated in a spicy blend of chili, garlic, lemon, and oil, then roasted or grilled until crisp and golden. Perfect with a fresh salad, fries, or rice on the side.

## Ingredients

- 4 chicken legs or thighs (bone-in, skin-on)
- 3 tbsp olive oil
- 1 tbsp white vinegar
- Juice of 1 lemon
- 4 garlic cloves (crushed)
- 2 tsp smoked paprika
- 1 tsp salt
- 1 tsp dried oregano
- 1–2 fresh red chili peppers (or 1 tsp chili flakes), finely chopped ??
- Optional: a dash of cayenne for extra heat

## Instructions

1. Make the marinade: In a bowl, mix olive oil, vinegar, lemon juice, garlic, paprika, oregano, salt, and chili.
2. Marinate the chicken: Rub the mixture into the chicken and let sit for at least 30 minutes (preferably 2+ hours or overnight).
3. Grill or bake: Preheat the oven to 200°C (400°F), or grill on medium-high. Cook the chicken for about 40–45 minutes, turning once, until golden and cooked through.
4. Serve hot, with extra lemon wedges and optional Piri Piri sauce on the side.