

Portuguese Seasoned Peri-Peri Chicken Quarters

½ cup	Olive Oil, Or Vegetable Oil
50 ml	Lemon Juice
4	Chicken Leg/Thigh Quarters
40 - 50 g	Meister Club Portuguese Peri-Peri Seasoning (Product Code: 4402009)
1	Natvac Bag 250 x 350 mm 70 micron (Product Code: 6407128)

METHOD

1. Make 3 or 4 shallow cuts into the skin side of the chicken quarters. This will allow the sauce to penetrate the skin during seasoning.
2. Season chicken on both sides with **Meister Club Portuguese Peri-Peri Seasoning**, and transfer into the **Vacuum Bag**.
3. Add oil and lemon juice and vacuum the top and toss and massage the chicken until all pieces are completely and evenly coated.
4. Allow to stand in the refrigerator for 8 - 24 hours.

COOKING METHOD: BRAAI

1. Pre-heat a braai for medium heat and lightly oil the grate.
2. Remove chicken from marinade. Set skin side down onto the hot grill, using indirect heat.
3. Cover to keep coals from getting too hot. Cook covered for about 5 minutes, then turn them over and grill another 10 - 12 minutes. Keep turning the chicken pieces, brushing with reserved marinade as desired, until they are cooked through. This can take up to 30 minutes depending on grill temperature and size of chicken pieces.

COOKING METHOD: OVEN

1. Pre-heat an oven to 180° C.
2. Remove chicken from marinade. Place skin side up in a oven proof dish
3. Roast in the pre-heated oven until chicken is no longer pink in the centre, the meat is tender, and the juices run clear, about 35 minutes.

COOKING METHOD: AIR FRYER

1. Pre-heat air fryer to 170° C. Remove chicken leg quarters from the **Vacuum Bag**.
2. Put chicken in air fryer basket, skin-side-down, in a single layer. The chicken quarters should not overlap. Cook for 20 minutes.
3. Flip chicken and cook until 73° C on an instant read thermometer, 10 - 12 more minutes. It could take longer depending on your brand of air fryer so do check with the thermometer and cook longer if needed.
4. Remove from basket and let rest at least 2 minutes before serving.

SERVING

1. Serve with your favourite sides like **Hasselback Sweet Potatoes** and **Smokey Cole Slaw**.

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