

Gill's Gourmet Gallery

Peri-peri chicken with spinach, potato & soured cream

Ingredients: Serves 4

4 chicken breasts or boned thighs cut into chunks

Marinade:

2 tablespoons lemon juice

3 tablespoons olive oil

100 ml balsamic cream

2 cloves garlic crushed

2 teaspoon cayenne pepper

2 teaspoon chilli flakes

Good crunch of sea salt

2 teaspoon paprika

1 teaspoon fresh flat leaved parsley chopped

2 jacket potatoes.

Sour cream

Butter

1 bag of fresh spinach

Method:

Make the piri-piri marinade in a large bowl. Add the chicken pieces, stir, cover with cling film and place in the refrigerator for 6 hours or overnight. When ready to cook heat 2 tablespoons vegetable oil in a wok. Fry a few pieces at a time lifting them out when seared and place on a baking sheet. 20 minutes before the jacket potato is cooked place chicken in the oven. Take all stalks from the spinach and boil in lightly salted water for 3 minutes. Drain in a colander when ready to serve adding a small knob of butter to separate leaves. Assemble dish using half of the potato and some piri-piri chicken. A spoonful of soured cream and chilli flakes. Season as required.

