



# UPSIDE-DOWN PERI PERI CHICKEN POTJIE



HEAT LEVEL

Turn up the flavor with our Upside-down Peri Peri Chicken Potjie - a succulent chicken dish cooked to perfection, infused with peri peri goodness for a uniquely satisfying dining experience.

15 Mins

4 Servings

## INGREDIENTS

1 (about 1.2 kg) whole chicken  
30 ml (2 Tbsp) olive oil  
1 large onion, coarsely chopped  
2 cloves garlic, crushed  
125 g baby marrows or patty pans, sliced  
2 medium sweet potatoes, peeled and cut into slices  
3 medium carrots, peeled and cut into slices  
125 g butternut, cut into chunks  
60 ml (¼ cup) chicken stock  
125 ml (½ cup) Spur Peri-Peri Sauce  
30 ml (2 Tbsp) chopped fresh rosemary or 10 ml (2 tsp) dried  
5ml (1 tsp) Spur Lemon & Peri Peri Spice  
Freshly ground black pepper to taste

## METHOD

- 1 Spatchcock the chicken. Chargrill the chicken on the inside by placing over the flames for 5 - 8 minutes, until starting to brown
- 2 Place a flat based, medium cast-iron pot over moderate coals. Heat oil and sauté onions and garlic until soft.
- 3 Start adding vegetables from the softest to hardest - baby marrows, sweet potatoes, carrots and butternut. Mix stock, Spur Peri-Peri Sauce, rosemary, seasoning, pepper and pour over chicken.
- 4 Remove pot from coals and place on a flat surface.
- 5 Top vegetables with chicken, skin-side towards lid. Rub Spur Lemon & Peri Peri Spice over chicken and cover with lid. Stack moderate coals on top, covering lid completely. Leave pot for 1½ hours. Add more coals if needed. Remove all burnt-out coals from lid before opening and serving.

## VARIATIONS

- 1 Use a sharp knife or kitchen scissors to cut the chicken along the centre back, from neck to tail.

