



CREAMY SMOKEY PERI PERI CHICKEN

HEAT LEVEL 

Indulge in our Creamy Smoky Peri Peri Chicken - tender chicken in a rich, flavorful peri peri sauce for a uniquely satisfying taste.

25 Mins

2 Servings



INGREDIENTS

15ml (1 Tbsp) oil
2 deboned, skinless chicken breasts
Spur Smokey BBQ Spice
125ml (1/2 cup) cream
60ml (1/4 cup) Spur Creamy Garlic Peri Peri sauce
Basmati rice, to serve
Vegetables, to serve
Fresh basil leaves, to serve

METHOD

- 1 Heat the oil in a medium griddle pan. Add the chicken breasts and sear for 1 minute.
- 2 Season the chicken with Spur Smokey BBQ Spice. Turn the chicken and season the second side with spice.
- 3 Add cream to the pan, followed by the Spur Creamy Garlic Peri Peri sauce.
- 4 Simmer the chicken in the sauce for a further 6-7 minutes, or until the chicken breasts are cooked through and sauce has been reduced.
- 5 Serve the creamy chicken on a bed of basmati rice, along with cooked vegetables, drizzle with extra creamy sauce and garnish with fresh basil leaves.

VARIATIONS

- 1 Substitute chicken breasts for beef schnitzels

