

Moroccan Chicken RECIPE

Moroccan Chicken



Cooking time 45 mins Preparation time 25 mins Serves

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Surprise the family with a favourite food, reinvented with these exotic Moroccan flavours. This is a marinade that will keep everyone coming back for more. Share

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Ingredients

- 1 packet Royco® Chicken Marinade
- 45ml lemon juice
- 1 clove garlic, crushed
- 15ml ground cumin
- 5ml ground saffron or tumeric
- 10ml paprika
- 5ml crushed chilli
- 8 chicken thighs
- 8 chicken drumsticks

Products used



Chicken Dry Marinade

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Vegetarian

Replace chicken with thick, long slices of butternut and roast the marinated butternut instead of braaing it.

Family Friendly

If kids will be joining in on this Moroccan feast, simply leave out the crushed chilli.

Method

1. 1.

Prepare the Royco® Chicken Marinade according to packet instructions. Add the lemon juice, garlic, cumin, saffron, turmeric, paprika and chilli.

2. 2.

Pour over the chicken pieces and leave to marinade for 20 minutes.

To Cook:

1. 3.

Braai over medium coals for 15-20 minutes, basting frequently.

2. 4.

Roast at 200°C for 45 minutes, baste every 15 minutes.

Recipe Tags

Dry Marinades, Chicken, Side

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Cooking time

90 mins

Preparation time

30 mins

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