



DropChef Portuguese Piri-Piri Chicken and Baked Potato

There is nothing quite as satisfying as a simple-to-make roast chicken, just pulled from the oven!

This delicious Piri-piri chicken is a Portuguese dish, named after the Piri-piri pepper that is popular there. This chicken dish will bring smoky and spicy flavors with roast potatoes as the perfect side combination.

Nutritional Info

Calories: 351kcal
Carbohydrates: 29 g
Protein: 31.5 g
Fat: 14 g

Ingredients

- Chicken Supreme
- Fresh Coriander
- Red Onion
- Tomato
- Red Wine Vinegar
- Piri-Piri Spice Mix
- Russet Potato

Your Pantry

- Olive Oil / Rapeseed oil

Allergens


Sulphite (Vinegar)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



METHOD

Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.



1) **Pre-heat the Oven**

Turn the oven on to 200°C.

2) **Prepare the Baked Potato**

Put a cris-cross cut into the top of your potato. Then put it in the microwave on a high heat for about 3 minutes. Wrap the potato in tinfoil and set it aside.

3) **Flavour the Chicken**

Put the chicken on a roasting tray and drizzle it with some olive oil. Sprinkle the piri-piri spice mix over the chicken and season with salt & pepper.

4) **Put everything in the Oven**

Put the flavoured chicken and the potato wrapped in tinfoil in the oven to cook for about 25 minutes. While that's in the oven, move on to the next step.

5) **Prepare the Salad**

Remove the other layer from the red onion and then slice it. Chop the tomatoes into even sized pieces. Chop the fresh coriander. In a bowl combine the onion, tomato, fresh coriander and red wine vinegar to make a simple side salad. Season it with salt & pepper.

6) **Plate the dish**

Check that the chicken is cooked through and the juices run clear. Slide the tip of a knife into the baked potato and if it pierces the center easily the baked potato is ready as well. Serve the piri-piri chicken with the baked potato and simple side salad.



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