

Chicken Piri Piri

By Alan White

(serves 2)

INGREDIENTS

2 x 150gm skinless chicken breast
4tbsp piri piri sauce (recipe below)
10ml olive oil
3gm salt
3gm black pepper
½ red pepper (burnt, deseeded and diced)
6 asparagus spears (cut 1" from end of stalk)
1 red onion (roasted whole, skinned and cut into 1/4)
20gm cashew nuts (roasted)
6 pea shoot tendrils

METHOD

1. Season chicken with salt and pepper and pan fry in olive oil until cooked, remove from pan and allow to rest. Alternatively the chicken can be grilled too.
2. Roast red onion for 15 minutes at 180 degrees, allow to cool, peel and cut into quarters.
3. Roll asparagus in olive oil, season and roast in oven 180 degrees for 10 minutes.
4. Burn skin of the red peppers with a blow torch or on a naked flame on a gas stove, wrap in cling film for 10 minutes, unwrap and wash burnt skin off, deseed and cut into squares.
5. Roast cashews in oven for 10 minutes, 180 degrees. Set aside
6. Carve chicken into 3 chunks, adding all other ingredients to plate.
7. Serve as photo laying the chicken and other ingredients onto of the drizzled piri piri base, garnishing with the pea shoot tendrils. Enjoy....

Piri Piri Sauce Recipe

INGREDIENTS

- 10 fresh chillies deseeded
- 2 cloves of garlic blanched
- 1/2 tsp Maldon salt
- 1/2 tsp oregano
- 1/2 tbsp smoked paprika
- 125ml olive oil
- 60ml red wine vinegar

METHOD

- Blend all ingredients until together, and check seasoning.
- Store in a jar until required