

## Peri Peri African Chicken



*Original recipe makes 4 servings*

- 1/4 cup paprika
- 2 tablespoons hot chili powder
- 1 cup fresh lemon juice
- 3 cloves garlic, minced
- 1 1/2 teaspoons chopped fresh ginger
- 1 1/2 teaspoons salt
- 4 bone-in chicken breast halves

PREP - 5mins | COOK - 15 mins | READY IN - 3h 20mins

### Directions

1. In a large bowl, stir together the paprika, chili powder, lemon juice, garlic, ginger and salt. Rub chicken with the mixture, place in a dish and marinate for 3 hours.
2. Preheat a grill for medium heat.
3. Place chicken onto the grill and discard the marinade. Cook for about 30 minutes, turning occasionally, until the skin is slightly charred and juices run clear.

The nutrition data for this recipe includes information for the full amount of the marinade ingredients. Depending on marinating time, ingredients, cooking method, etc., the actual amount of the marinade consumed will vary.

View Original Source - [allrecipes.com](https://www.allrecipes.com)