

Piri-Piri Chicken Skewers with Spicy Potato Wedges



Prep Time:

15 minutes
(excluding
marination time)



Total Time:

55 minutes
(including
marination)



Serves:

Serves 4 - 5
people

About the Recipe

Piri-Piri Chicken Skewers with Spicy Potato Wedges is a vibrant and flavour-packed dish that brings a touch of Portuguese-inspired cuisine to your kitchen. The Piri-Piri spice blend infuses the chicken with a fiery kick, which is beautifully balanced by the crisp, golden potato wedges. It's a perfect meal for those who love a little spice and zest in their dishes, ideal for a family gathering or a casual weekend dinner.



METHOD

- Marinate Chicken:** In a bowl, mix together Piri-Piri spice blend, olive oil, and red wine vinegar. Add chicken pieces to the marinade, ensuring they're well-coated. Cover and refrigerate for at least 30 minutes.
- Prepare Potato Wedges:** Preheat your oven to 220°C (428°F, Gas Mark 7). Rinse wedges in a bowl of water to remove excess starch. Drain and empty onto a clean tea towel and pat dry.
- Toss the potato wedges with olive oil, Piri-Piri spice blend, and salt. Arrange them on a baking tray in a single layer. Bake for 35-40 minutes or until golden and crispy.
- Prepare Yogurt Dip:** While the chicken cooks, mix together Greek yogurt, fresh lemon juice, chopped coriander, and seasoning in a small bowl. Keep in fridge until ready to serve.
- Skewer the Chicken:** Thread the marinated chicken and bell peppers alternately onto skewers.
- Cook the Skewers:** Heat a grill or griddle pan over medium-high heat. Cook the chicken skewers for about 12-15 minutes, turning occasionally, until the chicken is thoroughly cooked and has a nice char.
- Serving:** Serve the cooked chicken skewers with the spicy potato wedges and a side of the fresh yogurt dip.

INGREDIENTS

- **For the Chicken Skewers:**
 - 600g chicken breast, cut into bite-sized chunks
 - 2 teaspoons Piri-Piri spice blend
 - 2 tablespoons olive oil
 - 1 tablespoon red wine vinegar
 - 2 red bell peppers, cut into bite-sized pieces
 - 2 yellow bell peppers, cut into bite-sized pieces
 - Salt to taste
- **For the Spicy Potato Wedges:**
 - 4 large potatoes, cut into wedges
 - 2 tablespoons olive oil
 - 1 teaspoon Piri-Piri spice blend
 - Salt to taste
- **For the Yogurt Dip:**
 - 150g Greek yogurt
 - 1 tablespoon fresh lemon juice
 - 1 tablespoon chopped fresh coriander
 - Salt and pepper to taste