



Spicy Tomato Roast Chicken Pieces

Cherry Braai Plank

6-8 Free range chicken pieces
2 garlic cloves, finely chopped
1 onion, finely chopped
1 Tbsp thyme, chopped
2 tsp oregano, chopped
1-2 hot red chillies, adjust to taste
1 tsp cayenne pepper
1 Tbsp honey
2 tsp ground coriander
1x400g tin chopped tomatoes
1 lemon
Salt

- 1) Soak cherry plank in water overnight or for at least an hour.
- 2) Sweat garlic, onion, thyme and oregano in butter. Add remaining ingredients except lemon. Cook sauce until thickened. Adjust seasoning stir through a squeeze of lemon.
- 3) Season chicken with salt, and coat with tomato sauce.
- 4) Place braai planks on an open flame for 1-2 minutes on the side you will be arranging and braaing your dish.
- 5) Seal chicken on a braai grid, place on the braai plank then cover with kettle lid and braai for 20-30 minutes or until cooked through.
- 6) Glaze chicken pieces with extra sauce before serving.