

## SMASHED BABY POTATOES AND PERI-PERI CHICKEN



**Author:**

**Serving:** 4 - 6

**Cooking Time:** 1 hour 10 minutes

**Prep Time:** 2 hours or overnight

### INGREDIENTS

- **Peri Peri sauce**
- 150ml sunflower oil
- 100ml tomato sauce
- 2 garlic cloves
- 5ml (1 tsp) ground paprika
- 15ml (1 tbsp) fresh parsley
- 30ml (2 tbsp) peri peri sauce
- Salt, to taste
- 10ml (2 tsp) lemon and black pepper seasoning
- 1 x chicken whole, cleaned
- 1kg baby potatoes
- 15ml (1 tbsp) oil
- Salt, to taste
- Fresh parsley, chopped to serve

## INSTRUCTIONS

Tip: This recipe is also delicious using chicken portions and for a lekker braai

1. Place all the peri peri ingredients into a blender and blitz until you have a coarse marinade
2. Place the chicken on a baking tray and brush generously with the marinade. Leave in the fridge for (+/- 2 hours) or overnight
3. Place your chicken in the basket of the air fryer and cook at 180°C for (+/- 30 minutes). Turn the chicken over and continue to cook for (+/- further 20 minutes)
4. Place the potatoes in the fryer and cook for (+/- 20 minutes). Once the potatoes are cooked remove from the air fryer and gently quash down with a tablespoon. Brush with the oil and season well. Place back into the air fryer and continue to cook until golden and crispy for (+/- 20 minutes)

5. Place the smashed potatoes on a serving dish and top with the chicken sprinkle with fresh parsley and serve