

## Peri peri chicken with corn & tomato salsa

### Ingredients: (Serves 4)

For the peri peri sauce:

1 red capsicum  
 4 long red chillies  
 ½ cup olive oil  
 ½ cup red wine vinegar  
 1 tablespoon brown sugar  
 2 teaspoons dried oregano  
 1 teaspoon smoked paprika  
 1 red onion, roughly chopped  
 2 garlic cloves  
 zest & juice of 2 lemons  
 pinch of salt

4 chicken thighs  
 4 corn cobs, husks removed  
 1 punnet cherry tomatoes, quartered  
 1 Lebanese cucumber, finely diced  
 2 spring onions, thinly sliced  
 ½ bunch of coriander, finely chopped  
 1 lime, juiced  
 2 garlic cloves, minced  
 ½ red onion, diced

### Method:

1. For the peri peri sauce, place capsicum and chillies under an oven grill on high heat. Cook, turning occasionally, until blackened and charred.
2. Slice off corn kernels and place in a large frying pan over high heat. Cook corn, turning sparingly, until charred and kernels are steamed through. Transfer to a large bowl, with cherry tomatoes, cucumber, spring onion, garlic, red onion and lime juice. Toss to coat.
3. Once capsicum and chillies are charred, transfer to bowl, cover with cling wrap and set aside to steam. Once cool enough to handle, discard stems, skin and seeds. Place flesh with remaining ingredients in a small food processor and blitz until smooth.
4. Preheat oven to 200°C (fan-forced). Coat chicken with ¼ cup peri peri sauce and fry in an oven-safe pan over high heat. After caramelization has occurred, transfer pan into hot oven. Bake for 5-6 minutes or until chicken is cooked through and juices run clear.
5. Serve chicken on a platter with charred corn salsa, remaining peri peri sauce and coriander leaves.