

Peri-peri chicken Free Recipe 31032025

Description

Recipe Peri-peri chicken

Banzai Japan MV

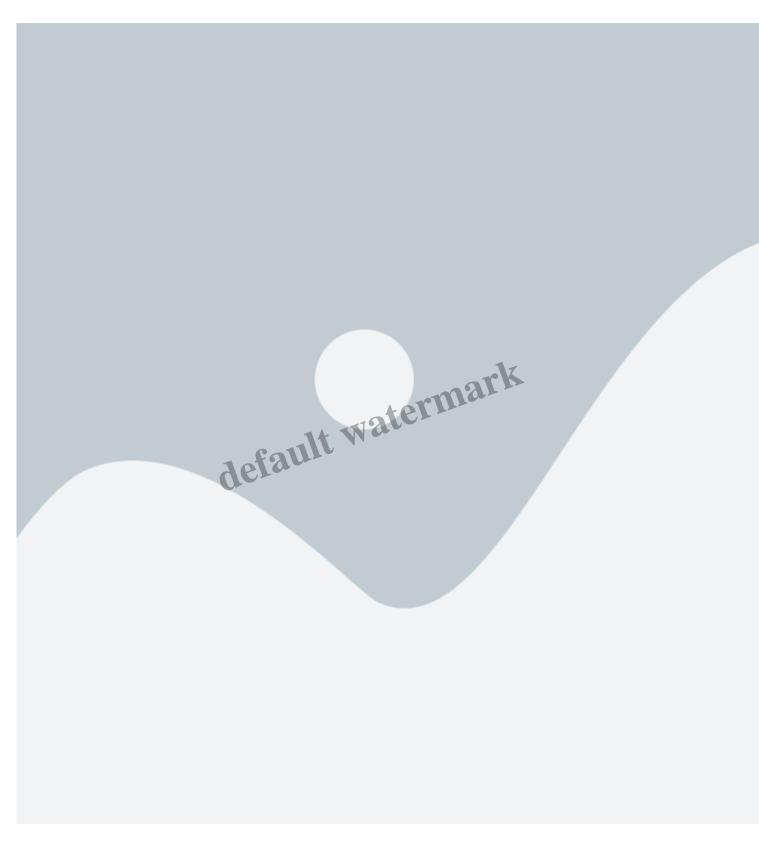
watermark F1^ https://www.youtube.com/watch?v=k_vQsyC_F1AAlternatively, leave the chicken to cool and then pack into containers, seal and keep in the fridge. Eat within 2 days, either cold or reheated. The coleslaw can also be kept separately in a sealed container in the fridge and eaten within 2 days but the rice is best eaten immediately.

Mozambique

The dish itself, Peri Peri Chicken, actually originated in Mozambique, I am told. The words "Peri Peri" is translated from "pepper pepper" in Swahili.

The peppers, like most in Africa, arrived with the Portuguese, who had encountered them during their colonialization of the Americas.

https://youtu.be/RR8YYeb4PMk?si=KmCkolvULfrlxyK9 **Book Novotel Hotel**

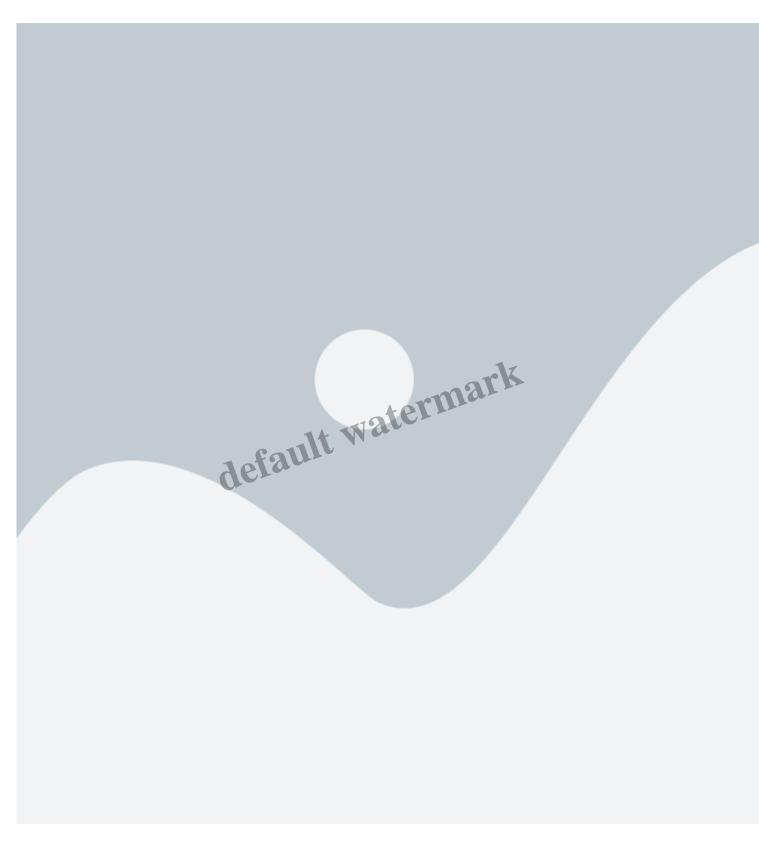


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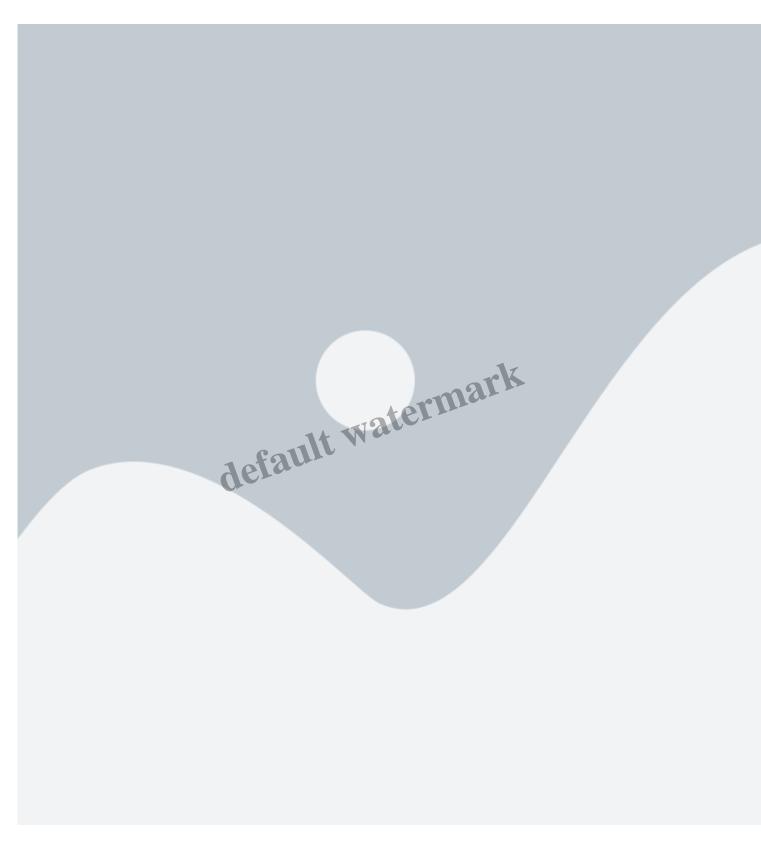


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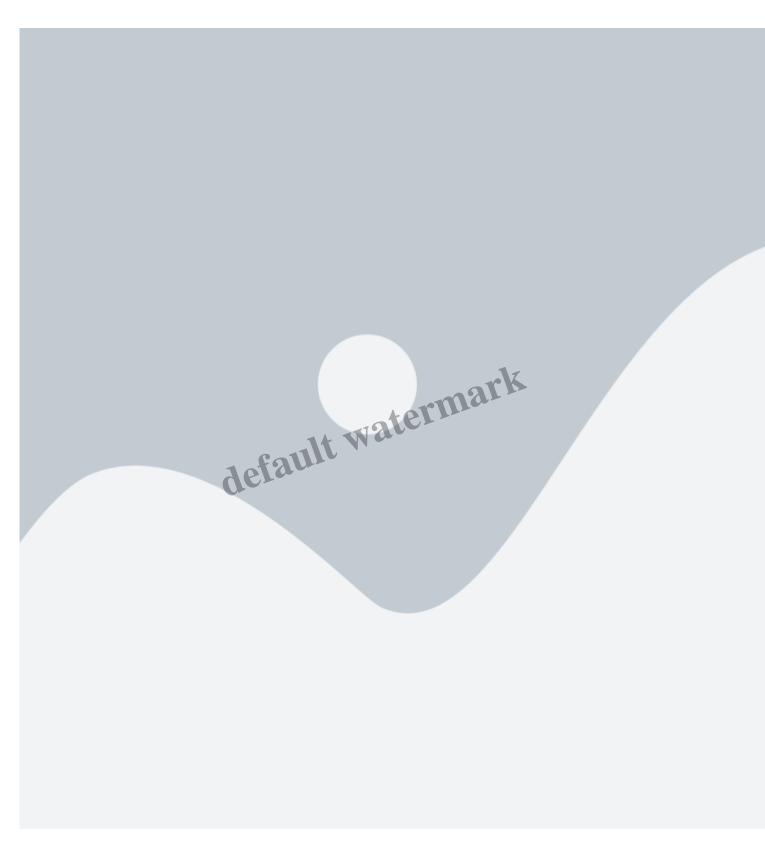


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Category

- 1. Air Fryer
- 2. black pepper
- 3. Chicken
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- 7. medium-hot peri peri sauce
- 8. Mozambique
- 9. Peri-peri

Tags

1. Air Fryer

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