

## Alice's Mid Week Piri Piri BBQ Chicken and Patatas Bravas

My sister bought me some Nando's Piri Piri BBQ Sauce recently and I had some Patatas Bravas Sauce I'd bought from Tesco which needed to be used, so Alice (my niece and fellow foodie) and I thought we'd combine the two to make "Alice's Piri Piri BBQ Chicken and Patatas Bravas". As you probably noticed I've not made any of the sauces for this dish, it's using sauces out of a bottle – cheating, maybe, quick and easy yes.



### Ingredients

- Olive Oil
- Butter
- 2 x Chicken Breasts
- 1 Bottle of Nando's Piri Piri Smokey Portuguese BBQ Sauce
- 1 Bottle of Tesco Patatas Bravas Sauce
- Two Potatoes
- Salt and Pepper

### Also Needed

- Large Frying Pan or Wok
- Wooden Spoon/Spatula
- Knife
- Chopping Board
- Oven proof dish

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### Method:

- 1 Place the chicken breast in a bag and pour in the marinade.



- 2 Massage the breast to ensure that it takes the marinade, set aside in the fridge for 24 hours to marinade.
- 3 When you are ready to cook the chicken take them out of the bags and place in an oven dish, pour the sauce over the breasts.



- 4 Preheat an oven to 200<sup>0</sup>c, While the oven is heating peel and boil the potatoes.
- 5 When the oven is hot enough place the chicken's in and cook for 35 – 40 minutes or until the chicken juices run clear. Remember chicken should **not** be served raw or undercooked, if you have any doubts on cooking chicken check these websites <http://www.food.gov.uk/> or <http://www.nhs.uk/Livewell/homehygiene/Pages/Foodhygiene.aspx>.

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- 6 While the chicken is cooking cut the potatoes into small chunks



- 7 Heat a frying pan and put some oil and butter in. When the pan is hot enough add the potatoes and fry until golden brown



- 8 When they are golden brown add the Patas Bravas sauce and turn the heat down to allow the sauce to warm through, turn regularly to allow the potatoes to mingle with the sauce.



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- 9 When the chicken is ready serve with the potatoes, remember to check your chicken is cooked thoroughly.
- 10 As you can see below, Alice and I had it just as it was but you could serve it with a green salad or a cucumber and mint raita like the one I made for my Dinner Party

