

## **PERI-PERI CHICKEN** - Serves 4

1 ea. Chicken, 2½-3 lb,  
rinsed well, giblets removed  
1 T Mozambique Season-All  
2 T Mozambique Chicken  
Rotisserie seasoning  
¼ C olive oil, blended  
4 fl. oz Peri-Peri Basting sauce  
1 T flat leaf parsley, chopped

Season chicken very well with Mozambique seasonings and olive oil, inside cavity and out. For added flavor marinate covered with plastic in refrigeration for 12-24 hrs.

Place bird in roasting pan, in 325° F oven 1 hr or until crispy and completely done. Chicken can also be cooked on BBQ rotisserie, electric counter rotisserie or cut in ½ or ¼ and cooked on outdoor grill. Baste with Peri-Peri Basting sauce during last 15-20 min. of cooking.

Serve with Peri-Peri Basting & Dipping sauce on side.

*Mozambique*

1740 Pacific Coast Hwy • Laguna Beach, CA 92651  
www.MozambiqueOC.com • 949-715-7100