

# Portuguese Peri Peri Chicken

Yield: 2 min  
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-portuguese-peri-peri-chicken-recipe>

## Ingredients:

- 4 pounds whole chicken or 1 1/2kg to 2kg
- 10 Bird's eye chiles
- 4 tablespoons olive oil
- 4 tablespoons fresh lemon juice
- 1/4 cup apple cider vinegar
- 1 tablespoon paprika
- 1 teaspoon cayenne pepper powder
- 1/4 cup cold water
- 1 teaspoon fresh rosemary
- 3 cloves minced garlic
- 1 teaspoon basil
- 1 tablespoon seasoning salt
- 1 bay leaf
- 1 teaspoon tarragon