

Less than 30 minutes

SERVES 8

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Ingredients:

Dressing:

- 2 punnets (180g each) PnP assorted tomatoes, chopped
- ¼ cup (60ml) chermoula paste
- Juice (60ml) and grated peel of 1 lemon
- ¼ cup (60ml) olive oil
- Salt and milled pepper
- 2 whole PnP rotisserie chickens, warm
- Handful fresh mint or parsley, for garnish
- Green salad and pitas or naans, for serving

GOOD IDEA

Can't find this North African paste?
Simply add a teaspoon each cumin,
chilli flakes and dried mint
plus a handful of fresh mint
to the dressing.

Method:

1. Mix dressing ingredients together and set aside for flavours to infuse.
2. Place chicken on a platter and drizzle with dressing.
3. Scatter with herbs and serve with salad and pita or naan breads.