

1 hour (plus marinating time)

Serves 8

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Ingredients:

- Juice (120ml) of 2 lemons + grated peel of 1 lemon
- ½ cup (125ml) olive oil blend
- 3 cloves garlic, sliced
- ¼ punnet (5g) each fresh mint and dill
- ½ punnet (10g) each fresh coriander and parsley
- 1 tsp (5ml) wholegrain mustard
- 1 tsp (5ml) ground cumin

- 6 chicken thighs
- 8 chicken drumsticks
- Salt and milled pepper
- Fresh mint, dill and lemon wedges, for serving

Tzatziki:

- 1 cup (250g) PnP double cream plain yoghurt
- ½ cucumber, grated or diced
- Salt and milled pepper
- Juice of ½ lemon

Method

1. Combine marinade ingredients in a large bowl.
2. Season chicken pieces well and toss in marinade.
3. Place in fridge to marinate for 4 hours, removing it from 1 hour before braaiing to come to room temperature.
4. Prepare medium-hot coals.

5. Brush excess marinade from chicken and braai until well-charred and crispy on the outside and cooked on the inside, 28-35 minutes.
6. Combine tzatziki ingredients.
7. Serve chicken on a platter with tzatziki, topped with herbs and lemon wedges.

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