

More than 2 hours

Serves 4

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- Salt and milled pepper
- 1 (about 1.2kg) chicken, spatchcocked (ask your butcher to do it)

Marinade:

- 1 cup (250ml) double-cream plain yoghurt
- 3 Tbsp (45ml) PnP butter chicken six-spice blend
- ¼ cup (60ml) melted butter
- 1 sachet (50g) tomato paste
- 3 cloves garlic, chopped or grated
- 1 tsp (5ml) grated fresh ginger
- Handful fresh curry leaves, stems discarded (optional)

Basting:

- ¼ cup (60ml) melted butter
- 1 Tbsp (15ml) chopped fresh coriander or curry leaves (optional)

Pineapple salsa:

- 1 pineapple, peeled and cubed
- ½ red onion, diced
- Handful cocktail tomatoes, quartered
- 1 green pepper, diced
- Glug olive oil
- Juice (30ml) and grated peel of 1 lime or ½ lemon
- Salt and milled pepper

### **GOOD IDEA**

Serve with herbed flatbreads and a zesty yoghurt.

#### Method:

1. Season chicken and place in a deep dish.
2. Combine marinade ingredients and pour over chicken, coating evenly.
3. Marinate overnight (or at least 3-4 hours).
4. Combine basting ingredients.
5. Braai chicken over medium coals for 25-35 minutes, turning occasionally and basting with coriander butter.
6. Remove and place in a deep dish.
7. Cover with a lid until ready to serve. This gently steams the chicken in its own heat cooking it a little more without drying out.
8. Combine salsa ingredients.
9. Serve chicken topped with pineapple salsa.