

# Peri Peri Soslu Tavuk

Authentic Portuguese Peri Peri Chicken recipe with homemade fiery sauce. Marinated chicken breast pan-seared to perfection - spicy, garlicky, tangy!

40 min

HAZIRLIK

15 min

PIRME

55 min

TOPLAM

6

PORSIYON

Easy

ZORLUK

Peri Peri Soslu Tavuk

## Malzemeler

- 4 chicken meat
- 1 bell pepper
- 8 clove garlic
- 1 cup vinegar
- 1 cup olive oil
- 2 tsp oregano
- 2 tsp paprika
- 2 tsp rosemary
- 1 tsp granulated sugar
- 1 cup parsley
- 1 lemon
- 2 bay leaf
- 1 tsp salt
- 1 cup mayonnaise

## Yapılışı

- Make the peri peri sauce**

Combine 1 cup roasted red peppers, 8 cloves garlic, 1 cup white wine vinegar, 1 cup olive oil, 2 teaspoons oregano, 2 teaspoons paprika, 2 teaspoons rosemary, and 1 teaspoon salt in a food processor. Blend until smooth, about 2-3 minutes.
- Transfer the mixture to a medium saucepan and add 1 bay leaf. Simmer over medium-low heat for 20 minutes, stirring occasionally, until the sauce has thickened slightly.
- Remove the bay leaf and let the sauce cool for 10 minutes. Return to food processor and blend again until completely smooth, about 1 minute.
- Prepare and marinate chicken**

Cut 4 chicken breasts in half horizontally to create 8 thinner pieces. Season both sides with 1 teaspoon salt.
- Place chicken pieces in a shallow dish and pour half of the peri peri sauce over them, turning to coat all surfaces. Reserve remaining sauce for serving. Cover and refrigerate for at least 2 hours or overnight.

- 6 Remove chicken from refrigerator 20 minutes before cooking to come to room temperature. Scrape off excess marinade, leaving a thin coating on the meat.
- 7 **Cook the chicken**  
Heat 1 cup olive oil in a large skillet over medium-high heat until shimmering, about 2-3 minutes.
- 8 Add chicken pieces to the skillet in a single layer, working in batches if necessary to avoid overcrowding. Sear for 4-5 minutes until golden brown crust forms.
- 9 Flip chicken and cook for 3-4 minutes until the second side is golden brown and internal temperature reaches 74°C (165°F).
- 10 Transfer chicken to a serving platter and let rest for 5 minutes. Serve with the reserved peri peri sauce on the side.

## ?puçlar?

For the most authentic flavor, char your red peppers over an open flame or under the broiler before adding them to the sauce - this adds a subtle smokiness that elevates the entire dish.

Always let marinated chicken come to room temperature for 20 minutes before cooking to ensure even heat distribution and prevent the outside from overcooking before the inside is done.

Don't overcrowd the pan when searing - cook chicken pieces in batches if necessary to maintain proper temperature and achieve that golden-brown crust.

Use a meat thermometer to ensure chicken reaches exactly 74°C (165°F) internal temperature - overcooking will result in dry, tough meat despite the flavorful marinade.

Save some of the raw marinade before adding chicken to use as a finishing sauce, but never use marinade that has touched raw chicken without cooking it first.

If your peri peri sauce seems too thick after blending, thin it with a tablespoon of chicken stock or white wine rather than water to maintain flavor intensity.

For extra flavor depth, toast whole coriander seeds and peppercorns in a dry pan before grinding and adding to your sauce blend.

Store leftover peri peri sauce in ice cube trays for perfectly portioned flavor boosters that can be added to soups, stews, or stir-fries.