

# SHISA NYAMA

---

SERVES 5

---

COOK TIME: 2 HRS 15 MIN

---

## INGREDIENTS

- 1 lemon, juiced
- 2 tsp (10 ml) salt
- ½ tsp (3 ml) chilli powder
- ½ tsp (3 ml) ground cumin
- 1 tsp (5 ml) black pepper
- 1 tsp (5 ml) cayenne pepper
- 1 tsp (5 ml) dried oreganum
- 1 whole chicken, flattened

## METHOD

Coat the chicken in lemon juice.

Mix the spices well and coat the chicken with the spices.

Rest the chicken in the fridge for roughly 1 hour before cooking.

Start the fire while the chicken is in the fridge, or preheat the oven to 180°C.

If braaiing, place the chicken on a hot braai grid over medium warm coals, and braai for 40-50 minutes, turning every 15 minutes. If oven roasting – transfer chicken to an oven tray and roast for 30-40 minutes.

