

Garth McColgan Recipe

Oranges and lemons...

Juicy chicken soaked in citrus – sweet BBQ heaven

Serves

4-6

Prep
Time

2
hours

Cook Time

15
mins

Perfect
with...

Freeman's Bay
New Zealand

Sauvignon Blanc



Enjoy ALCOHOL Sensibly.

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Orange and Basil Chicken Marinade

Ingredients

- 4 Chicken Breasts, slashed
- ½ Orange, juiced and zest
- 2 tbsp Soy Sauce
- 2 Garlic cloves, chopped finely
- 3 tbsp fresh Basil, sliced finely
- 3 tbsp Vegetable Oil

Method

- Mix all ingredients together (except one spoon of basil and half the orange zest).
- Marinate chicken for 2 hours.
- Barbecue the chicken until cooked, about 5 minutes each side.
- Sprinkle on remaining zest and basil; season with sea salt.



Orange and Basil Chicken Marinade



Lemon and Thyme Chicken Marinade

Ingredients

- 4 Chicken Breasts, slashed (or pack of 8-10 Chicken Drumsticks, slashed)
- 1 Lemon, juiced and zest
- 3 tbsp Thyme, chopped finely
- 2 tbsp White Balsamic Vinegar (or other White Vinegar)
- 1 tbsp Demerara Sugar
- 6 tbsp Vegetable Oil
- 4 Garlic Cloves, chopped finely
- 1 tbsp Black Pepper



Method

- Mix all ingredients together and marinate chicken for 2 hours.
- Cook on a barbecue for about 15 minutes, turning occasionally.
- Season with lemon juice and sea salt.

Lemon and Thyme Chicken Marinade



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**Fresh produce prices can vary. Offers available for a limited time only, subject to availability.