

# Jerky grilled chicken, fresh mango salsa, coriander

## Recette pour 4 personnes

### Description

A classic Jamaican preparation, nice and spicy! Accompanied by a fresh mango salad!

### Ingrédients

#### Jerk chicken

- 4 Unit(s) Chicken wings
- 10 Gr 4 spices powder
- 0.25 Bunch(es) Green onion
- 2 Clove(s) Garlic
- 2 Unit(s) Jalapeno pepper
- 3 Sprig(s) Thyme
- 0.50 Unit(s) Onion
- 125 Gr Soy sauce
- 4 Gr Nutmeg
  
- Butter
- Salt and pepper

#### Mango salad

- 1 Unit(s) Yellow mango
- 0.50 Bunch(es) Coriander
- 0.50 Unit(s) Red onion
  
- Butter
- Salt and pepper

- 2 Unit(s) Corn on the cob
  
- Butter
- Salt and pepper

### Préparations

Temps de préparation **25.00 mins**

Préchauffez votre BBQ à 375.00 F°

#### Chicken marinade

In a food processor, combine the onion, scallions, chiles, garlic, five-spice powder, allspice, pepper,

thyme, nutmeg and salt; process to a coarse paste. With the machine on, add the the soy sauce and oil in a steady stream. Pour the marinade into a large, shallow dish, add the chicken and turn to coat. Cover and refrigerate overnight. Bring the chicken to room temperature before proceeding.

Light a grill. Grill the chicken over a medium-hot fire, turning occasionally, until well browned and cooked through, 35 to 40 minutes. (Cover the grill for a smokier flavor.) Transfer the chicken to a platter and serve.

### Mango salad

Peel and cut the mango into small cubes.

Pluck and slice the cillantro.

Peel and mince the red onion.

Combine all of the ingredients in a mixing bowl and season with salt, pepper and olive oil.

**Bon appétit!**