Caribbean Jerk Chicken

Ingredient	10 Portions	50 Portions	100 Portions
Diced Chicken	600g	3kg	6kg
Paprika	1 tablespoon	5 tablespoons	10 tablespoons
Dried Thyme	1 tablespoon	5 tablespoons	10 tablespoons
Mixed Spice	1 teaspoon	5 teaspoons	10 teaspoons
Cumin	1 tablespoon	5 tablespoons	10 tablespoons
Salt	1 tablespoon	5 tablespoons	10 tablespoons
Pepper	1 tablespoon	5 tablespoons	10 tablespoons
Oil	As needed	As needed	As needed

Method

1. In a large mixing bowl add all of the spices together and mix well
2. Test one piece of chicken and taste for seasoning
3. Marinade the rest of the chicken with enough oil to coat and all of the seasoning
4. Cook in the oven at 180c until the chicken is cooked to 75c in the middle
5. Serve with Caribbean rice and peas and fresh salad

Allergens **Gluten, Mustard**