

Craving the Flavors of Mauritian Grillade? Achieve Perfection with Airfryer BBQ Chicken!

In the heart of Mauritius, the aroma of sizzling meats and the crackle of charcoal-fired grills are synonymous with the beloved tradition of “grillade.” However, with the current unpredictable weather, it can be challenging to enjoy this beloved culinary experience outdoors. Fear not, for we have the perfect solution to satisfy your cravings for perfectly charred, rich, and flavorful grilled delights – the airfryer!

Introducing the ultimate airfryer BBQ chicken recipe, which captures the essence of Mauritian grillade in the comfort of your own kitchen. This easy-to-follow method takes just 30 minutes to whip up a mouthwatering feast, complete with juicy chicken, savory sausages, crispy french fries, and a refreshing coleslaw – all without the hassle of firing up the outdoor grill.



Ingredients

Marinade:

- ☐ 3 Chicken thighs
- ☐ 6 Sausages
- ☐ 1 cup oil
- ☐ 2-3 tbsp ginger-garlic paste
- ☐ 2-3 tbsp oyster sauce
- ☐ Salt and pepper to taste
- ☐ 2 tbsp five spice mix
- ☐ 1 tbsp dried oregano
- ☐ 2 tbsp paprika powder
- ☐ 1/2 cup BBQ sauce
- ☐ 2 tbsp soy sauce
- ☐ 1 sachet BBQ spice (Quraisha)
- ☐ 2 tbsp honey



Coleslaw:

- ☐ 1 cup shredded cabbage
- ☐ 1 cup shredded carrot
- ☐ 2 tbsp mayonnaise
- ☐ 2 tbsp olive oil
- ☐ Salt and pepper to taste

Optional:

- ☐ Baguette
- ☐ French fries

Directions

- 1 In a large bowl, combine all the marinade ingredients. Generously massage the marinade into the chicken thighs and sausages. Let it rest for 15 minutes.
- 2 Place the marinated chicken and sausages in the airfryer and cook at 180°C for 30 minutes.
- 3 While the chicken and sausages are cooking, fry the french fries in a pan with some oil.
- 4 After 15 minutes, flip the chicken thighs and add more marinade. Remove the cooked sausages.
- 5 In a separate bowl, mix all the coleslaw ingredients together.
- 6 Slice the baguette and pop it into the air fryer to toast up.

