

BBQ Mexican Chicken Wraps

I cook this recipe and then slice the chicken and make wraps. Yummy and full of flavour.



4 – 6 chicken legs separated into thighs and drumsticks

Half cup of extra virgin olive oil

$\frac{1}{2}$ onion, peeled and finely chopped

4 cloves garlic, peeled and crushed

Juice of half a lemon

Splash of wine vinegar

1 teaspoon sugar

$\frac{1}{4}$ teaspoon ground cumin

$\frac{1}{4}$ teaspoon chopped dried chilli

$\frac{1}{2}$ teaspoon paprika

$\frac{1}{2}$ teaspoon pepper

$\frac{1}{2}$ teaspoon salt

Method

In a medium sized bowl mix all of the herbs and spices together.

Add the sugar, lemon juice, onion, garlic, vinegar and olive oil, mix well. If it's a little dry add a little white wine and mix.

Add the chicken and ensure a good covering. Leave to marinade in the fridge for at least 2 hours.

Pre-heat your BBQ (Grill) to medium.

Bring chicken to room temperature and BBQ (Grill) for around 20 – 30 minutes turning once after 15 minutes until cooked through.