

**Recipe name:**

Spatchcock Chicken

Recipe description:

Try this easy recipe for Spatchcock Chicken served with PEPPADEW® Sweet Piquanté Pepper Gremolata. A delicious Sunday lunch idea or main dish for your next BBQ.

Prep time:

25 mins

Cook time:

50 mins

Serves:

4

Made with:

PEPPADEW® Sweet Piquanté Peppers

Course:

Lunch / Dinner

Occasion:

BBQ / Dinner Party / Quick & Easy

Ingredients:**FOR THE SPATCHCOCK CHICKEN:**

- 1 spatchcock chicken
- 2 Tbsp Moroccan spice
- Juice of 2 lemons
- Olive Oil

FOR THE GREMOLATA:

- 50 g PEPPADEW® Sweet Piquanté Peppers Mild Chopped
- zest of 2 lemons
- 2 cloves of garlic, crushed
- 1 big bunch / ½ cup flat leaf parsley, chopped

Method:

1. Whisk the lemon juice with the olive oil, season and base the chicken.
2. Cook the chicken over a medium heat for 40 – 50 minutes until juices run clear when pierced with a sharp knife.
3. While the chicken is cooking, make the gremolata by mixing all the ingredients together in a bowl.

SERVING SUGGESTIONS:

Serve cooked chicken with Gremolata scattered over with a crispy green salad and baked potatoes.