



Persian-Style Spatchcock Chicken

A fresh & vibrant twist on our award-winning spatchcock chicken

Serves: 6

Prepare: 15 Minutes

Cook: 1 Hour

Difficulty: Medium

Ingredients

For The Chicken

- [1.9kg organic spatchcock chicken](#)
- zest of 1 lemon, finely grated
- big pinch of saffron threads
- cardamom seeds from 5 pods
- 1tsp of ground coriander
- 1tsp of sumac
- 1/2tsp of cinnamon
- 1/2tsp of salt
- 1/2tsp of freshly ground black pepper
- extra virgin olive oil (garlic infused)

For The Salad

- 3 aubergines
- 240g cooked green / brown lentils
- 200g rocket
- 5 spring onions, sliced
- 1tbsp of red wine vinegar
- 1tbsp of extra virgin olive oil
- fresh herbs to garnish

For The Dressing

- 3tbsp of tahini
- 1tbsp of lemon juice
- 1 clove garlic, minced
- water to thin

To Serve

Method

1. Preheat your BBQ or oven to 200°C
2. Bash your dry spices in a mortar & pestle until fine and then add a tablespoon of oil & the lemon zest, then mix well & rub all over the chicken, skin side & underneath
3. Pop the chicken on a rack over a baking sheet if using the oven, or skin side down on the BBQ over an indirect heat - in the oven it will need around 1 hour depending on the size of the bird
4. Lightly oil the aubergine & either roast in the oven for 30 mins alongside the chicken, or on the bbq (20 mins or so) until lightly charred & soft inside
5. Make the dressing in a jug by adding tahini, lemon juice & garlic, stirring well until it thickens, then add water gradually to thin it to a double cream consistency- add salt to taste & set aside
6. In a separate bowl, add the yoghurt and top with a dollop of harissa, mixing in a little, set aside
7. If you are using the BBQ, flip the chicken to the underside after 20 mins or so & don't move it again until it's cooked (probably another 40 mins or so)- your meat thermometer should read 75-80°C when it's cooked. If using the oven, check that the chicken is cooked after 60-70 mins & let it rest
8. Combine the leaves, lentils, spring onions, olive oil & red wine vinegar in a bowl, mix well & arrange on a platter, pop the aubergine chunks on top & drizzle with the tahini dressing
9. Serve on sharing platters with flatbread & the harissa laced yoghurt

- 200g plain yoghurt
- 1tbsp of harissa
- 2tbsp pomegranate seeds
- fresh mint, coriander & parsley to garnish
- flatbreads