

Chili Lime Spatchcock Chicken



Scan Code To Watch Video!



Recipe by: Laura Vitale

Serves 4-6

Prep Time: 20 minutes

Cook Time: 1 hours 0 minutes

Ingredients

- 1 (One) 4 to 5 lb Whole Chicken, back bone removed
- 4 Tbsp of Softened Unsalted Butter
- Zest and Juice of 1 Lime
- 2 tsp of Ancho Chile Powder
- 2 tsp of Granulated Garlic
- 1 or 2 cloves of Garlic, grated
- Olive Oil
- Plenty of Salt and Pepper

Cilantro Chimi:

- Handful of Cilantro (about a packed cup) really finely chopped
- 1 Shallot, finely minced
- 1 clove of Garlic, minced or grated
- About 3 to 4 Tbsp of Lime Juice (4 if you like it really sharp)
- 1 Tsp of Calabrian chili paste or a pinch of pepper flakes
- 1/2 cup of Olive Oil
- Salt, to taste

1) In a bowl, mix the softened butter with lime zest and juice, ancho chile powder, granulated garlic, fresh garlic, salt, and pepper until combined.

2) Pat the spatchcocked chicken dry and gently loosen the skin from the meat. Spread most of the butter under the skin, coating the breasts and thighs evenly, then rub the remaining butter all over the outside.

3) Drizzle the chicken with olive oil and season generously with salt and pepper.

4) Place on a sheet pan and roast at 425F for 40 to 50 minutes, or until golden, crispy, and the internal temp reaches 165F.

5) Let rest for about 10 minutes before cutting.

6) For the cilantro chimi, combine the finely chopped cilantro, shallot, garlic, lime juice, and Calabrian chili paste in a bowl.

7) Stir in the olive oil, season with salt to taste, and spoon over the chicken before serving.

