Spatchcock Chicken with Rosemary and Garlic
RECIPE

# Spatchcock Chicken with Rosemary and Garlic

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| **Cooking time** | 60 mins |
| **Preparation time** | 30 mins |
| **Serves** | 5 |

Rosemary and garlic bring about a great burst of flavour. Spatchcock chicken in a marinade makes a difference so try it out and enjoy.

## Ingredients

- 1 chicken
- 1 packet Royco® Chicken dry marinade
- 2 cloves garlic, crushed
- 30ml rosemary, chopped

**Vegetarian**

This same marinade can be used on giant brown mushrooms. Cook on the braai or in the oven until cooked through.

**Family Friendly**

A family braai is a great way to reconnect with your children. While waiting for the coals, teach your kids a card game, or have a kick-around on the lawn.

## Method

1. To spatchcock the chicken: Remove the backbone with a sharp pair of scissors, by cutting down from each side of the popes nose. Turn the bird over and squash it flat, breaking the breast bone in the process.
2. Prepare Royco® Chicken Marinade according to packet instructions. Add the garlic and rosemary.
3. Marinade the spatchcock chicken for 20 minutes, turning frequently.
4. To Cook:
5. BRAAI: Heat the braai coals to a medium heat. Place the chicken, skin side down on the braai grid, weight down with a heavy pan or a foil covered brick. Braai for 10-15

minutes until skin is crisp. Turn chicken and braai the other side for another 10-15 minutes.

6. OVEN: Place chicken in a roasting tin, skin side down, with the marinade. Roast at 180°C for 30 minutes, turn and roast for another 30 minutes until skin is brown and crisp.
7. Serve garnished with rosemary sprigs

## Recipe Tags

Dry Marinades, Chicken

## Related Recipes

### Beef Short Rib with Sweet Potato Bake

Cooking time

50 mins

Preparation time

20 mins

### Pork Chops with vegetable skewers

Cooking time

25 mins

Preparation time

15 mins

### Mushroom Pork Bangers & Creamy Mash

Cooking time

30 mins

Preparation time

15 mins



## Roasted Butternut & Beetroot Salad

Cooking time

45 mins

Preparation time

15 mins

## Sausage And Potato Casserole

Cooking time

25 mins

Preparation time

15 mins

## Roasted Summer Veg with Herby Feta

Cooking time

30 mins

Preparation time

10 mins

## Butternut and Potato Bake

Cooking time

50 mins

Preparation time

15 mins



## Chicken a La King

Cooking time

30 mins

Preparation time

15 mins



## Sticky Chicken Wings

Cooking time

15 mins

Preparation time

5 mins

## Bangers & Vegetable Mash Pie

Cooking time

45 mins

Preparation time

15 mins

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