

Roasted Spatchcock With Lemon, Garlic & Ginger

Perfect in the oven or on the weber

Ingredients

- 1 whole chicken cut into spatchcock

For the marinade

- 1 tsp dried thyme
- 2.5 ml chilli flakes
- 1 tbs crushed garlic
- 2 inch ginger, grated
- 45 ml lemon juice
- 1 tsp salt
- 3 tbs olive oil
- 50 ml water

Method

Combine all ingredients together well. Pour over chicken and allow to marinate for 1 hour. Grill in the oven or braai, basting with the marinade regularly.