

More than 1 hour

Serves 4

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Ingredients:

Marinade:

- 2 red chillies, chopped
 - 4 cloves garlic, chopped
 - 5cm knob ginger, grated
 - 1½ cups (375ml) plain double-cream yoghurt
 - Grated peel and juice (60ml) of 1 lemon
 - ¼ cup (60ml) each chopped coriander and parsley
 - Salt and milled pepper
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- Salt and milled pepper
 - 1 whole chicken, spatchcocked
 - Fresh parsley and coriander, for serving

Method:

COOK'S NOTE

No time to do it yourself? Ask your butcher to spatchcock the chicken for you.

1. Blend all marinade ingredients together.
2. Season chicken.
3. Rub half the marinade over chicken, making sure to get under the skin.
4. Marinate for 2-6 hours.
5. Cook over medium-hot coals for 15-20 minutes a side, basting as it cooks.

6. Garnish with parsley and coriander just before serving.

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