More than 1 hour Serves 4 Share Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients: Marinade:

- 2 red chillies, chopped
- 4 cloves garlic, chopped
- 5cm knob ginger, grated
- 1<sup>1</sup>/<sub>2</sub> cups (375ml) plain double-cream yoghurt
- Grated peel and juice (60ml) of 1 lemon
- $\frac{1}{4}$  cup (60ml) each chopped coriander and parsley
- Salt and milled pepper
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- 1 whole chicken, spatchcocked
- Fresh parsley and coriander, for serving

## Method:



- 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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