

Less than 45 minutes

Serves 4-6

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Ingredients:

- 1 (1.2kg) chicken, spatchcocked
- Salt and milled pepper
- 2 Tbsp (30ml) canola oil
- Juice (120ml) and grated peel of 4 limes
- 1 Tbsp (15ml) garlic powder
- 2 tsp (10ml) each thyme and parsley, leaves chopped
- 2 tsp (10ml) brown sugar
- 1 tsp (5ml) each paprika and allspice
- ½ tsp (3ml) each chilli flakes and ground nutmeg
- Pinch cinnamon
- 2 cloves garlic, chopped
- 4 spring onions, chopped
- 1 habanero chilli and fresh coriander, for serving

Method

1. Season chicken with salt and pepper.
2. Combine oil, lime juice and grated peel.
3. Pour over chicken to marinate.
4. Blitz the sugar and all the spices in a food processor until well-combined.
5. Add garlic, spring onions, chilli and roughly process.
6. Remove chicken from marinade and coat with spice mix.
7. Place chicken breast-side down and cook over medium coals for 25-35 minutes, or until cooked through, turning frequently.
8. Baste with remaining marinade and serve topped with fresh coriander.

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