

More than 1 hour

Serves 4

Share with friends

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- 1 (800g-1kg) spatchcock chicken
- Salt and milled pepper
- Knob soft butter
- 1 Tbsp (15ml) ground turmeric
- 2 tsp (10ml) each ground coriander and ground cumin
- 1 tsp (5ml) black mustard seeds
- 5cm knob fresh turmeric, finely grated (optional)
- 1 can (400ml) coconut milk
- Juice (60ml) of 1 lemon
- 12 baby potatoes, halved
- 3 red onions, quartered
- 1 packet (200g) fine green beans
- Cooked rice, for serving

Method:

1. Preheat oven to 200°C.
2. Place chicken in a deep roasting pan. Season well and rub skin with butter.
3. Combine ground spices, mustard seeds, fresh turmeric (if using), coconut milk and lemon juice and pour around chicken.
4. Dot potatoes and onions around chicken.
5. Bake for 55-65 minutes, or until chicken is cooked through and skin is golden brown.
6. Add beans and bake for a further 5 minutes.
7. Serve hot out of the oven with rice to mop up turmeric gravy.