



FINCH + FENNEL

## *Spatchcocked Grilled Chicken*

PREP TIME: 10 minutes  
COOK TIME: 50 minutes  
YIELDS: 8 servings

### INGREDIENTS:

5 lb Whole Chicken, spatchcocked  
2 Tbsp Olive Oil  
3 Tbsp F+F Poultry Spice Rub  
1 Tbsp Salt  
1 tsp Pepper  
F+F Ginger Thai Sauce, for serving



### INSTRUCTIONS:

1. Pat spatchcocked chicken dry using a paper towel. With your hands, coat the chicken with olive oil on all sides & season with F+F Poultry Spice Rub, salt & pepper.
2. Heat your grill to medium-high heat. Once grill is preheated, brush grates with olive oil.
3. Grill the chicken skin side down over direct heat until golden brown, crispy & lightly charred, about 5 minutes.
4. Turn the heat down to low & flip the chicken over.\*
5. Continue to grill until skin is golden brown all over, juices run clear & an instant-read thermometer inserted into the thickest part of the meat registers 165°F. This will take about 45 minutes.
6. Once the chicken is cooked, remove it from the grill & let it rest for 10 minutes before carving.
7. Serve alongside F+F Ginger Thai Sauce, to add a Southeast Asian cuisine flavor!

\* If using a charcoal grill, move chicken away from indirect heat while cooking to be sure you don't dry it out. This method may take longer than 45 minutes, so be sure to use a thermometer for doneness.

*Enjoy!*

