

Butterflied BBQ Chicken



Ingredients

1/2 cup olive oil

2 tbsp finely chopped garlic

2 lemons

2 tbsp grated onion

1 tsp smoked paprika

2 tbsp fresh thyme, finely chopped

1.8kg – 2kg whole chicken, butterflied

Salt and freshly ground black pepper

Directions

Step 1 – Whisk the olive oil, garlic, the juice and zest of 1 lemon, the onion, paprika and half the thyme in a small bowl.

Step 2 – Place the chicken into a large baking dish, pour over the marinade and ensure the chicken is evenly coated. Set aside to marinate for 2 hours, or overnight if possible.

Step 3 – Preheat the BBQ to medium heat (180°C to 230°C). Remove the chicken from the marinade and season both sides with salt and pepper.

Step 4 – Place the chicken on the grill, skin side down and grill until the skin becomes golden brown and crisp, about 15 minutes. Turn the chicken over, close the BBQ lid and continue grilling until just cooked through, about 20 minutes longer.

Step 5 – With 5 minutes remaining in the cooking time, place the remaining lemon, cut into quarters, on the grill, to char the surface and warm the lemon through.

Step 5 – Remove the chicken and lemon from the grill. Loosely cover the chicken with foil and let it rest 10 minutes before cutting. Ensure the internal temperature of the chicken is at least 75°C before serving.

Step 5 – Sprinkle the chicken with the remaining thyme and serve with the grilled lemon wedges.

