



SPATCHCOCK PIRI PIRI CHICKEN WITH SWEET POTATO WEDGES

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Spatchcock Piri Piri Chicken with Sweet Potato Wedges

Serves: 8

WHAT YOU NEED: CHICKEN

2 kg **whole chicken**

1 **tblsp olive oil**

salt & freshly ground black pepper

WHAT YOU NEED: PIRI PIRI SAUCE

60 g mixed **red chillies**, roughly chopped
a small bunch **flat leaf parsley**, roughly chopped
1/2 **tsp smoked paprika**

6 cloves **garlic**
100 ml **olive oil**
salt & freshly ground black pepper

3 **bay leaves**
1 **lemon**, juiced

WHAT YOU NEED: ROAST SWEET POTATOES

750 g **sweet potatoes**
salt & freshly ground black pepper

2 **tblsp olive oil**

1 **tsp dried oregano**

WHAT TO DO: IN THE KITCHEN

1. Firstly you need to spatchcock the chicken - this simply means flattening it out and is a great way to barbecue a whole chicken as it cooks quickly and evenly. Place the chicken, breast-side down on a chopping board and using poultry shears (or heavy duty scissors) cut down each side of the backbone. Remove and discard. Turn over and press firmly down to open it out flat. Use a sharp knife to make a few deep slashes through the meat, on both the breast and legs.
2. Whilst the chicken is grilling, make the piri piri sauce. Simply put all the ingredients into a food processor, blitz to a smooth sauce and put aside.
3. Wash the sweet potatoes and chop into wedges about 2cm thick. Tip into a bowl, add the olive oil, oregano and season with salt and pepper and mix well.

WHAT TO DO: AT THE BARBECUE

1. Fire up the barbecue to a medium low heat.
2. Lightly oil the chicken and season well with salt and pepper. Lay onto the grill bars, skin side up and close the lid. Cook for 45 minutes, checking once or twice and rotating to cook evenly, but leave skin side up.
3. Turn the chicken skin side down, and cook for a further 20 minutes to crisp up, once again move it around a few times.
4. Once the chicken has been turned, set a plancha or heavy bottomed pan onto the other side of the barbecue and leave to get hot for 10 minutes.
5. Tip the onto the plancha in a single layer. Allow to cook until crisp on the outside and tender inside, about 25 minutes or so, stirring a few times.
6. Once the chicken has been cooking skin side down for 20 minutes, brush all over with the piri piri sauce, and continue to cook for a final 15-20 minutes, basting and turning over frequently until the skin is crisp and bronzed.
7. To serve, place the chicken on a board and use a large sharp knife to chop into pieces through the bone. Serve with the sweet potato wedges and the rest of the sauce in a side bowl.