



Alternative serving

Chicken can be cut into 4,6 or 8 pieces into a serving platter and served with potatoes and squeezed fresh lemon.

8 SERVES | COOK 90-120 MINUTES

ELECTRIC



BBQ CHICKEN WITH ROAST POTATOES

INGREDIENTS

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|------------------------------|------------------------|
| 2 Whole chicken (1.5kg each) | Onion flakes (powder) |
| 7 Potatoes | Extra Virgin Olive Oil |
| Paprika and Chilli flakes | Salt |
| Garlic powder | |

METHOD

1. Set the BBQ up for rotisserie cooking at 400°F/200°C. This should take around 5-10 minutes depending on outdoor temperature.
2. Wash potatoes and pat dry. Slice approximately 6-8 slices ¾ down into each potato, brush extra virgin olive oil onto each potato and sprinkle oregano, garlic, paprika, salt and pepper.
3. Place potatoes onto the top grill to start cooking.
4. Marinate chickens with dry spices (salt, pepper, paprika, onion flakes, garlic powder, oregano and chilli flakes). Lastly, paste some extra virgin olive oil over the chicken to give the chickens the extra flavour olive oil brings to any meal.
5. Place chickens on the barbecue tray with the breast facing upwards. Close the lid and let the chickens cook for 30 minutes and do not open. Rotate the chicken so the breast is facings downwards and close the lid. Let it cook for another 30 minutes. At this point in time the internal temperature of each chicken should be around 120°F/60°C.
6. Turn chickens over again so the breast is facing upwards and cook for another 30-40 minutes.
7. Remove chickens when they reach 140°F/70°C. Let the chicken rest for about five minutes. Move cooked chicken and potatoes to serving tray and enjoy