



Spicy Lime Grilled Spatchcock Chicken

Ingredients:

- 1 whole chicken (3.5–4 lbs), spatchcocked (ask our butchers!)
- 2 limes (zest and juice)
- 3 tbsp olive oil
- 4 garlic cloves, minced
- 1 tsp smoked paprika
- 1 tsp ground cumin
- 1/2 tsp crushed red pepper flakes (or to taste)
- 1 tsp chili powder
- Salt and freshly ground black pepper, to taste
- Fresh cilantro or parsley, for garnish (optional)

Instructions:

1. **Marinate the Chicken:** In a small bowl, mix lime zest and juice, olive oil, garlic, paprika, cumin, chili powder, red pepper flakes, salt, and pepper. Rub the mixture all over the spatchcocked chicken, getting under the skin where possible. Let it marinate for at least 1 hour, or overnight in the fridge for deeper flavor.
2. **Grill:** Preheat grill to medium-high heat. Place the chicken skin-side down, and grill for 10–15 minutes until skin is crispy. Flip and continue grilling for another 25–30 minutes, or until the internal temperature reaches 165°F in the thickest part.
3. **Rest & Serve:** Let the chicken rest for 5–10 minutes before carving. Garnish with chopped cilantro or parsley and extra lime wedges if desired.

