



## SPATCHCOCK CHICKEN WITH GARLIC, HONEY & SAGE

### INGREDIENTS

#### FOR THE MARINADE:

- 20 Garlic cloves
- 150g Honey
- 80g Sage, fresh
- 50g Flat leaf parsley
- 20g Thyme, fresh
- 400g Hellmann's Mayonnaise
- 25g Salt
- 15g Black pepper, freshly cracked
- 15g Chilli flakes
- 4no. Lemons

#### FOR THE CHICKEN:

- 2 large Chickens, whole

### METHOD

#### FOR THE MARINADE

- Zest and juice the lemons into a bowl and whisk in the HELLMANN'S Real Mayonnaise, honey, salt, pepper, and chilli flakes.
- Finely chop the herbs and garlic then fold through the marinade.

#### FOR THE CHICKEN

- Remove the backbone of the chickens and then lay out skin side up onto a flat oven tray, then score the skin.
- Rub the marinade all over the chicken including under the skin then allow to marinate for 2-4 hours.

#### TO SERVE

- Heat the griddle pan then add the chicken and allow to char before remove and placing on to a wire rack on an oven tray.
- Roast at 180°C for 45-50 minutes or until temperature reaches 70°C then remove, cover and rest before carving.

