



# SPATCHCOCK CHICKEN AND VEGGIES

HEAT LEVEL 

All the delicious smoky flavours in one tasty chicken! A flavour punch of note, and a perfect alternative to the classic Sunday roast.

10 Mins

4 - 6 Servings

## INGREDIENTS

1 whole chicken, spatchcocked  
**10 ml (2 tsp) Spur Smokey BBQ Spice**  
**60 ml (¼ cup) Spur Braai-time Marinade**  
**60 ml (¼ cup) Spur Hickory Basting**  
1 large bag of mixed rainbow vegetables

## METHOD

- 1 In a large, braai-proof baking dish, place the chicken skin-side up and season with Spur Smokey BBQ Spice.
- 2 Combine Spur Braai-time Marinade and Spur Hickory Basting and pour over the chicken. Rub into the chicken on both sides and place into a preheated oven at 200°C or over medium-high heat coals for about 30 minutes.
- 3 Remove the chicken from the oven or coals and add the rainbow veggies, followed by Spur Smokey BBQ Spice.
- 4 Return to oven or over coals for a further 25-30 minutes, or until the chicken is cooked through.
- 5 Serve the spatchcock chicken with veggies and coal-baked potatoes, drizzled with Spur Cheese Sauce.

## VARIATIONS

