

# GRILLED SPATCHCOCK CHICKEN WITH SALSA VERDE

Servings: Up to 4

Cooking Time: 50 Minutes

## INGREDIENTS

- 4-5 pound Farmer Focus Whole Young Chicken
- Olive oil
- Kosher salt and freshly ground black pepper

### For the Salsa Verde

- 2 cloves garlic, roughly chopped
- 1 small shallot, roughly chopped
- 2 Tbsp. capers, rinsed
- 1-2 white anchovy fillets (optional)
- 1 small jalapeño, seeded and roughly chopped
- 1 lemon, juice and zest
- 1/2 cup finely chopped parsley
- 1/2 cup finely chopped cilantro
- Flakey sea salt, to serve



Developed By: Chef Michael Symon

## DIRECTIONS

1. Pat the chicken dry with paper towels and place on a cutting board, breast side down.
2. Using sharp kitchen shears cut the backbone out and reserve it for stock. Flip the chicken over and forcefully push it down until the chicken lays flat.
3. Season well with salt on both sides then refrigerate, skin side up, uncovered, overnight.
4. The next day, allow the chill to come off of the chicken for at least 30 minutes before cooking it.
5. While that is happening, make the salsa verde.
6. In the bowl of a food processor add the first 5 ingredients with a pinch of salt and pulse until you have a fine paste.
7. Pour into a mixing bowl and fold in the lemon juice and zest and herbs. Add enough olive oil to bind everything and loosen it up, about 1/2 cup.
8. Set aside at room temperature to allow the flavors to meld. Preheat a grill or grill pan to medium-high heat.
9. Drizzle the chicken with olive oil then season with freshly cracked pepper. Place on the grill skin side down.
10. Cook without moving until nicely charred and grill-marked then flip over, close the lid and cook to an internal temperature of 165 degrees.
11. Remove from the grill and rest for 5-10 minutes before cutting into pieces. Spoon the salsa verde over the chicken and finish with a sprinkling of flakey sea salt.