



# Flamin' Hot

## SPATCHCOCK CHICKEN

### Method

1. Spatchcock the chicken
2. Brush over the AVO Lafiness Red Chilli Marinade, completely covering the full chicken
3. Coat the whole bird in the AVO Firecracker Crumb
4. Garnish with the red onion, yellow and red peppers.
5. Sprinkle with the AVO French Deco

### Cook at Home

Wrap the chicken in foil and barbecue gently. Remove the foil for the final ten minutes of cooking.

Alternatively, oven cook in a pre-heated oven at 180°C/350°F Gas Mark 4 for 45 minutes. Remove the foil and roast for further 10 minutes. Ensure the chicken is fully cooked through.

### Ingredients

- Whole Chicken
- AVO Firecracker Crumb
- AVO Lafiness Red Chilli Oil Based Marinade
- AVO French Deco
- Sliced Red Onion
- Yellow & Red Peppers