

# LEMON AND HERB SPATCHCOCK CHICKEN WITH CHARGRILLED CORN AND CHICKPEA SALAD

FRIDAY • Serves 4 • Ready in 1 hour (mostly unattended)

In case you didn't get the memo from the title, we're headed for the braai. If you don't have a spatchcock chicken, you can form your own. Simply cut out the backbone of the chicken using kitchen scissors, then turn the chicken over and press down firmly to flatten it.

## WHAT YOU NEED

1 spatchcock chicken  
1 whole lemon, halved

### *Lemon and Herb Butter*

3 Tbsp softened butter + 1 Tbsp lemon juice  
+ 1 tsp lemon zest + 1 tsp dried mixed herbs  
+ ½ tsp salt

### *Chargrilled Corn and Chickpea Salad*

2 whole corn on the cob  
1 x 400g tin chickpeas, drained  
1 cup cherry tomatoes, halved  
½ red onion, roughly chopped  
1 Tbsp each of chopped fresh basil and parsley  
Salt and black pepper, to taste

### *Optional to serve*

Potato wedges or fresh crusty bread  
Lemon wedges

## WHAT TO DO

Prepare the braai or barbecue so that you have a good medium-high heat to cook over.

Prepare the herb butter by mixing all the ingredients together and then rubbing it generously over the outside of the chicken, as well as adding some to the pockets under the skin of the breasts.

Cook the chicken over the hot coals, turning as needed, until cooked through (about 45 minutes). Also cook the lemon halves, cut side down, and the corn alongside the chicken until charred.

Remove the chicken from the coals and set aside to rest.

Prepare the salad by cutting off the charred corn kernels and adding them to a salad bowl along with the remaining salad ingredients. Toss well, add a squeeze of roasted lemon juice and season to taste.

Serve the chicken and salad together with potato wedges or fresh crusty bread and extra lemon wedges on the side.

