

Lemon Rosemary Grilled Chicken with Spicy Pattypan Squash

Serves 4:

Ingredients

4 pound chicken, preferably organic
juice of 1 to 2 lemons
3 garlic cloves, minced
1 tablespoon rosemary leaves, chopped
1/4 cup extra virgin olive oil
kosher salt and freshly ground black pepper
1 teaspoon sweet paprika

Spicy Pattypan Squash:

1 1/2 pounds pattypan squash
extra virgin olive oil
2 garlic cloves, minced
1/2 serrano chile, thinly sliced and seeded
kosher salt and freshly cracked black pepper

Preparation

To spatchcock chicken, turn whole bird breast side down.

Using poultry shears or a butcher knife, split back open, cutting through either side of backbone.

Turn bird breast side up and flatten by cracking breast bone with your hands--it's easy to do.

Marinate chicken: combine lemon juice, chopped garlic, chopped rosemary and olive oil.

Season well with kosher salt, freshly ground black pepper and sweet paprika.

Spread marinade all over the chicken.

Let stand covered in refrigerator for at least 1 hour and up to 4.

Preheat charcoal or gas grill.

Remove chicken from marinade and place, skin side down, on grill.

Close grill cover to allow chicken to cook through for 15 minutes.

Open grill and turn chicken over.

Cover and continue to grill for 15 to 25 minutes until fully cooked through.

Dice pattypan squash, mince garlic cloves, and serrano chile.
Heat a large skillet over medium heat and add olive oil until shimmering.
Quickly cook garlic and chile, stirring, until just translucent.
Add squash to skillet and season with kosher salt and freshly cracked black pepper.
Sauté, undisturbed in pan, for 3 to 4 minutes until it begins to caramelize.
Turn squash and let cook for 3 to 4 minutes longer.
Taste and adjust seasoning if necessary.

Remove chicken from grill and place on a cutting board.
Allow to rest for 10 minutes before carving.

Carve chicken into pieces and serve with pattypan squash.

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