



Peruvian-Style Grilled Chicken

🕒 1 serving

Ingredients

1 whole chicken, 3 1/2-4 lbs

3 teaspoons kosher salt

2 tablespoons ground cumin

2 tablespoons paprika

1 teaspoon freshly ground
black pepper

3 medium garlic cloves,
minced

2 tablespoons white vinegar

2 tablespoons avocado oil or
other high temp vegetable oil

Directions

- 1** Prepare to spatchcock the chicken by patting it dry with paper towels and place on a large cutting board, breast side down. Using sharp kitchen shears, remove backbone by cutting along either side of it. Turn chicken over and lay out flat. Press firmly on breast to flatten chicken.
- 2** Combine salt, cumin, paprika, pepper, garlic, vinegar, and oil in a small bowl and massage with fingertips until homogeneous. Spread mixture evenly over all surfaces of chicken.
- 3** Recipe calls for charcoal grill but you can use a gas grill with great success and a hot (450-475 degree) oven works too.
- 4** On the grill, cook the chicken breast-side up over indirect heat. Orient the legs to point towards the hotter side of the grill.
- 5** Once the breast meat reaches 110 degrees, carefully flip chicken and place skin side down on hotter side of grill, with breasts pointed toward cooler side. Cover and cook until skin is crisp and an instant-read thermometer inserted into thickest part of breast registers 150°F. Let rest 10 minutes before serving.
- 6** Transfer chicken to a cutting board and allow to rest for 10 minutes. Carve and serve. Goes well with a creamy sauce.

Notes

If chicken threatens to burn before temperature is achieved, carefully slide to cooler side of the grill, cover, and continue to cook until done.

Do not leave the lid off for longer than it takes to check temperature, or chicken will burn.