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**Piri-Piri Chicken**  
*makes 1 chicken*

Let dinner transport you to Portugal with our adaptation of Piri-Piri chicken! Key to this recipe is a long marination time. Just a bit spicy, this grilled chicken retains its juiciness while sporting a nice, crispy skin. Plus, this recipe allows you to brush up on your skills of butterflying a whole chicken (also called spatchcocking). The benefit of the spatchcocking technique is an even thickness for better grilling results.

**Ingredients:**

1 (4-5 lb) chicken, spatchcocked to lay flat

**Piri-Piri Marinade:**

4 cloves garlic  
1 small shallot  
2 Serrano peppers  
1/4 cup fresh parsley  
Zest and juice of 1 lemon  
2 tablespoon red wine vinegar  
1/4 cup olive oil  
2 tablespoons sweet paprika  
1 teaspoon dried oregano  
1 teaspoon kosher salt  
1 tablespoon brown sugar

**Directions:**

1. Prepare the marinade by blending all ingredients together in a small food processor.
2. Spatchcock the whole chicken. With the breast side down, cut on either side of the backbone from tail to neck, and pry apart. Cut the top of the breastbone and loosen the muscles on either side of the breastbone cartilage. Remove the breastbone, (keel bone), and further flatten the chicken open by pressing down.
3. Place the spatchcocked chicken into a bowl and pour the marinade over the chicken. Cover refrigerate, and marinate for at least four hours, or ideally overnight for up to 24 hours.
4. After the chicken has marinated, allow the chicken to warm up for 30 minutes before grilling.
5. Meanwhile, fire up the grill! Heat the grill to a medium-high heat. First, place the chicken on the grill with the breast side down. Close the grill lid, and let cook for 10-15 minutes until a nice char is formed. Then, carefully flip the bird over and grill for another 25-30 minutes. Flip again, and continue to grill until the thickest part of the breast reaches 165 degrees F. Let rest for 10 minutes before serving.