



Coriander & Almond Barbecued Chicken

Made with Life's Good Coriander & Almond Paste

1 whole chicken (butterflied & deboned by your butcher)
OR chicken pieces skin on
3 - 4 tbsp Life's Good Coriander & Almond Paste

Gently separate the skin from the breast at the base near the gut cavity. Ease your fingers upward carefully to ensure skin remains intact. This will make a pocket for you to push half of the Coriander & Almond Paste into, under the skin. Continue to rub the remaining paste onto the outside of the skin and under side of whole chicken or pieces. If using chicken pieces, make incisions into flesh down to the bone and rub paste right in. Allow to marinate for a minimum of 1 hour, but ideally overnight. Lay whole chicken or chicken pieces onto a hot BBQ grill plate, cooking for approx. 20 to 25 minutes, turning occasionally.

Serving suggestion - slice and serve on a bed of creamy potato mash with crunchy stir-fried veg.

Enjoy!

