

Baked Spatchcock Chicken



Ingredients

- Whole Chicken
- Olive Oil

Used our **POULTRY PLUS** seasoning

Direction

- Preheat oven to 350
- Clean and pat dry chicken
- On a cutting board go down the back of chicken with cutting shears or sharp knife, removing the spine from the chicken
- Lay flat on cutting board and press down flattening the chicken
- Add olive oil to both sides of chicken (in all places on the chicken)
- On both sides of the chicken add seasoning (patting down seasoning on both sides of chicken)
- Place on baking pan or cast iron skillet
- Add any veggies you desire
- Cook for 1.5 hours uncovered
- Enjoy