

Spatchcock Chicken with Curry Mustard Crust

Serves 4-6

1 whole chicken (4-5lb)
2 teaspoons curry powder
1 teaspoon salt
1 teaspoon pepper
3/4 cup mustard
1 Cup bread crumbs
2 tablespoons Olive Oil

Heat grill to around 400 degrees. Prep chicken by using the spatchcock technique. (Good tutorial here: <https://www.marthastewart.com/1035187/how-spatchcock-chicken>)

Rub both sides evenly with curry powder, salt, pepper and mustard. With breast side up, coat and press all the bread crumbs onto chicken. Drizzle the oil evenly over that top.

Place chicken on top rack or on a cooling rack in center of grill. Grill for 35-40mins until internal temp is 160 degrees. Remove and let rest for 5-10mins to finish cooking and cool down.

Using a meat cleaver or large chefs knife, section the chicken into large pieces and serve!

