



Chicken pimentón with lemon

This version of roast chicken with pimentón has become a family favorite. The chicken is spatchcocked and dry-brined overnight with a mix of salt, smoky pimentón and pepper. It can be roasted in the oven or (in the photo) grilled on the BBQ.

Pimentón (paprika) is probably Spain's favorite spice, and it comes in many flavors/styles. Some, like Pimentón de la Vera which is dried with holm oak wood fires, can be quite smoky, while others are sun dried and have no hint of smoke. Some are spicy (picante), others are mild (dulce) or even bittersweet (agridulce).

Ingredients

1 whole chicken, *spatchcocked

1 tablespoon salt

1/4 teaspoon ground pepper

1 teaspoon pimentón (sweet or spicy or a mix of both, your choice)

1 lemon

Olive oil

Preparation

Spatchcock the chicken (or have the butcher do it for you)

Mix salt, pepper & pimentón and cover the chicken on all sides with the mix.

Lightly cover and store in the fridge overnight. In the morning uncover, leave it in the fridge.

Remove from the fridge 1 hour before cooking, leave uncovered. 30 minutes later squeeze on the juice of 1 lemon and preheat grill (or oven) to about 400°C (200°F)

In the oven: baste with olive oil and cook **breast side down** for 25 minutes, turn and cook another 25 minutes until nicely browned and internal temperature reaches 74°C (165°F).

On the grill: baste with olive oil and cook **breast side up** for 25 minutes with the cover down, turn and cook another 25 minutes until nicely browned and internal temperature reaches 74°C (165°F).

Let it rest 10-15 minutes and it's ready to go.

Note:

1. Times are approximate and depend on the size of the bird. **Internal temperature** [74°C (165°F)] is the key.
2. ***Spatchcocking** is a great way to roast poultry, it cooks more quickly and evenly: the breast stays juicy and the legs get cooked through. It's easy enough to do: just snip out the backbone with kitchen shears, press it flat and it's ready. Save the backbone for stock.

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