

Spiced Chargrilled Chicken, Flatbread & Pomegranate Herb Salad

Serves 4-6 people



Ingredients:

Chicken

1 free-range whole butterflied chicken
1 tbs smoked paprika
1 tsp nigella seeds, ground
1 tsp fennel seeds, ground
1 tsp chilli flakes
Salt
Black pepper
Extra virgin olive oil

Herb salad

1 bunch mint
1 bunch coriander
1 bunch dill
1 bunch parsley
Olive oil
2 lemons, juiced
Salt

Yoghurt sauce

1 cup Greek yoghurt
1 clove garlic
1 lemon, zest and juice

To serve

4 flatbreads
1 pomegranate seeds

Method:

1. Preheat barbecue.
2. Coat the chicken in the spices, season with salt and black pepper and drizzle a little extra virgin olive oil.
3. Place the chicken, skin down, onto your barbecue grill and cook until charred and the skin is golden.
4. Flip the chicken and cook until fully cooked through (or finish the chicken in the oven if preferred).
5. For the herb salad, pick all the herbs and dress with olive oil, lemon juice and salt.
6. For the yoghurt sauce, combine the yoghurt, garlic and lemon.
7. Carve the chicken and serve with the flatbread, pomegranate, yoghurt sauce and herb salad for your guests to assemble themselves, like a kebab.

Recipe by Chef Laura Sharrad



Laura Sharrad entertains with Early Settler

We're delighted to have celebrity chef, author of *My Italian Kitchen*, TV personality and restaurant owner, Laura Sharrad, contribute to our *Outdoor Collection* book this year.