



## Barbeque Butterflied Chicken



4-6 Servings



Prep: 2 to 24  
hours

Cook: 40 mins

### INGREDIENTS

21 whole chicken, butterflied

3 tbsp olive oil

4 cloves garlic, sliced

**2 tbsp Belicious Portuguese Spice**

**6 tbsp Belicious Piri-Piri (heat of choice)**

1 can / bottle beer (or a squeeze of 2 lemons)

### LET'S GET COOKING!

1. Mix all ingredients together and add chicken.
2. Marinade a couple hours, or overnight.
3. Barbecue on medium heat, basting as you cook.
4. If preferred, cut the pieces as it will cook faster.

Enjoy!

### DECORATION/ACCOMPANIMENT

Rice and salad to serve

Salt to taste

Scan to order  
Belicious ingredients

Belicious  
Portuguese  
Spice



Piri Piri  
Hot Sauces

