

Garlic & Jalapeño Chicken with Crispy Potatoes and Brussels Sprouts

Cook: About 1 hour, or until breast reaches 159°F internal temperature

Crisp-skinned, juicy spatchcocked chicken seasoned with Garlic & Jalapeño BLANCO roasts over a bed of potatoes and Brussels sprouts, basting them in savory drippings for a bold, aromatic, and irresistibly crispy finish.

Ingredients

- 1 whole chicken (Greener Pastures organic, spatchcocked)
- to taste Meat Church Garlic & Jalapeño BLANCO seasoning
- 1.5 cups multicolored potatoes (halved)
- 1 cup Brussels sprouts (halved)
- 2 carrots (cut in half and into 1 in pieces)
- 3 sprigs rosemary
- 3 sprigs thyme
- 2 tbsp olive oil

Instructions

1. Preheat smoker to 400°F (Traeger with oak and hickory pellets recommended).
2. Spatchcock the chicken by cutting along both sides of the backbone to remove it, then remove the keel bone. Gently separate the skin from the breast to season underneath.
3. Season all sides of the chicken, including under the skin, with Meat Church Garlic & Jalapeño BLANCO. Set aside.
4. In a large cast-iron skillet or sheet pan, add potatoes, Brussels sprouts, and carrots. Toss with olive oil and lightly season with Garlic & Jalapeño BLANCO.
5. Place the spatchcocked chicken on top of the vegetables and distribute rosemary and thyme sprigs around the chicken.
6. Set the pan in the center of the smoker and cook for about 1 hour, or until the deepest part of the breast reads 159°F on an instant-read thermometer.
7. Optional: After 45 minutes, foil the wing tips to prevent burning.
8. Let the chicken cool until comfortable to handle. Slice the chicken off the bones and serve alongside the roasted vegetables.

Tags: Chicken, One Pan, Cast Iron, Smoked, Spicy, Vegetables

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