

Grilled Chicken Bundt



INGREDIENTS (SERVES 4-6)

4 POTATOES
2 CARROTS
8 BRUSSEL'S SPROUTS
OIL
2 TABLESPOONS GARLIC POWDER, DIVIDED
2 TABLESPOONS ONION POWDER, DIVIDED
2 TEASPOONS SALT, DIVIDED
1 WHOLE CHICKEN (4-5 POUNDS)
1/2 STICK BUTTER, SOFTENED

DIRECTIONS

Heat grill to 350 F with one burner off for indirect heat.

Cut potatoes, carrots and Brussel's sprouts into bite-sized pieces. Drizzle with oil and mix in 1 tablespoon garlic powder, 1 tablespoon onion powder and 1 teaspoon salt; set aside.

Rub chicken with softened butter, remaining garlic powder, remaining onion powder and remaining salt.

Place some veggies in bottom of bundt pan. Place chicken on top of chimney or tube of bundt pan. Fill pan with remaining veggies.

Place pan over indirect heat and grill 1 hour, 30 minutes, or until chicken reaches internal temperature of 165 F.

Recipe courtesy of "Cookin' Savvy"

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