ITALIAN BRICK CHICKEN

SERVES 4-6

WHAT YOU WILL NEED

1 whole chicken split in ½ and hinged (spatchcocked)

¼ cup first cold pressed olive oil
2 tablespoons fresh lemon juice
1 tsp lemon zest
1 Tbsp fresh oregano finely chopped

1 Tbsp fresh mint finely chopped

1 Tsp. Fresh rosemary finely chopped
3 Tbsp minced garlic finely chopped
1/4 tsp salt
1/2 tsp freshly ground black pepper

1 tsp. Crushed red pepper flakes

2 bricks, wrapped in aluminum foil separately

HOW TO PREP

Put everything but the chicken into a mixing bowl and mix thoroughly.

Add the chicken and mix them around to cover completely.

Let the chicken soak up all those flavors for about 2 hours, keep refrigerated

In a cast iron skillet, place chicken and cook on medium high

Immediately after placing chicken into skillet place 2 wrapped bricks on top of chicken.

Let chicken cook for about 25 minutes on each side with the bricks on top for the entire cooking process.

Make sure the internal temp. is 165 degrees, as you might need to cook a larger chicken longer.