

# Thai Coconut

## SPATCHCOCK CHICKEN



### INGREDIENTS

AVO Thai Coconut Lafiness

Whole Chicken

Coriander

Green Chilli

Red Chilli



### METHOD

1. Start by preparing the **whole chicken**. Remove the spine bone and then press down on the breast meat to crack the breast bone, flattening out the whole chicken.
2. Score the **chicken** across the breasts and legs, this will help the marinade get through to flavour the meat.
3. Brush all over generously with **AVO Thai Coconut Lafiness**.
4. Finish with a generous covering of **Coriander, Red Chilli and Green Chilli**. This will add some additional flavour and also increase the visual appeal greatly for display!



For allergen information, please refer to the relevant product specification.



OVEN/BBQ



ASIAN SLAW

This AVO Lafiness Thai Coconut Butchers' Marinade is a zesty and fresh rapeseed oil marinade with notes of coconut, lemongrass and a subtle hint of chilli inspired by the flavours of Thailand.

This AVO Lafiness Thai Coconut Butchers' Marinade is great with Chicken, pork, fish and vegetables.