

## Truffled Spatchcock Chicken

Recipe courtesy of Chef JJ Johnson

**Yield: 4-6 servings**

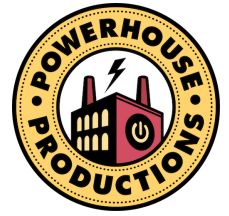
### Ingredients:

1 head garlic  
2 sticks butter, softened  
3 tablespoons +1 teaspoon olive oil, divided  
5 sprigs rosemary, divided  
7 sprigs thyme, divided  
1 shallot, roughly chopped  
1 tablespoon chopped truffle  
4 pound roaster chicken  
Kosher salt  
Cracked black pepper

### Method:

1. Preheat the oven to 300 degrees. Drizzle the head of garlic with 1 teaspoon olive oil and wrap foil. Roast for about 1-1 ½ hours until the outside is soft and golden. Let cool slightly then squeeze out the roasted garlic into a small bowl and set aside until ready to use.
2. Turn the oven up to 450 degrees.
3. Puree the garlic, butter, 1 tablespoon olive oil, 3 sprigs rosemary leaves, 3 sprigs thyme leaves, shallot, and truffle in a medium food processor until everything is well combined.
4. Place the chicken onto a plastic cutting board. Cut out the back bone gently with kitchen shears and discard it. You may have to press down on the chicken so it lies flat.
5. Take the pureed butter mixture and with a spatula or your hand rub the butter underneath the skin of the chicken and on the outer sides of it as well.
6. Season the chicken with salt and pepper.

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7. Preheat a large cast iron pan over high heat with 2 tablespoons of olive oil. Once the pan begins to smoke, sear the chicken skin side down for about 2-3 minutes. Add the remaining rosemary and thyme to the chicken. Remove the pan from the stove and transfer to your preheated oven. Roast the chicken for about 40-45 minutes or until a thermometer inserted in the thickest part of the chicken reads 165 degrees.