

Whole Grilled Chicken with Tabbouleh

90–110 Min

Preparation

1. Rub the whole chicken with the Kotányi Grilled Poultry seasoning mix and sunflower oil until it is well marinated. Then allow to infuse for a short time.
2. To cook on the grill: Grill on a chicken roaster for around 80 minutes at 160°C–180°C (320°F–356°F) with the door closed. To cook in the oven: Roast the chicken in an oven dish for 1 hour at 220°C (392°F) using the conventional oven setting. Cover with aluminum foil if it starts to brown too much.
3. Boil the bulgur in a pan of salted water for 10 minutes.
4. Peel the cucumber, cut it into quarters lengthways and remove the pulp. Finely dice. Cut the cherry tomatoes into quarters. Peel and finely chop the onion. Roughly chop the parsley and mint.
5. Drain the bulgur and mix with the olive oil, lemon juice, onion, cucumber and cherry tomatoes. Season with salt and pepper.
6. Serve the tabbouleh up onto a plate, place the chicken on top and serve.

Ingredients 4 Portions

= Kotányi Produkte

1 piece	Chicken, whole
6 tbsp.	Sunflower oil
3 tbsp.	Grilled Poultry Seasoning Mix
	Sea Salt, Coarse
	Pepper Black, Ground

For the tabbouleh

400 g	Bulgur
0.5 piece	Cucumber
200 g	Cherry tomatoes
1 piece	Yellow onion
40 g	Parsley, fresh
20 g	Mint, fresh
4 tbsp.	Olive oil
1 piece	Lemon