



Grilled Rosé-Can Chicken with Spicy Tomatillo Salsa

GF
option

INGREDIENTS

1 lemon, plus lemon slices for garnish
1 lime, plus lime wedges for garnish
1 orange, plus orange wedges for garnish
2 ½ tsp Hy-Vee black pepper, coarsely ground; divided, plus additional for garnish
2 tsp kosher salt, divided
1 (3½-to 4-lb.) Hy-Vee True fresh whole chicken fryer, without giblets
2 tbsp Hy-Vee vegetable oil, divided
½ (250-ml) can rosé wine
3 tomatillos
1 garlic bulb
1 medium poblano pepper
1 medium jalapeño pepper
1 small white onion, peeled and halved lengthwise
1 small red onion, peeled and halved lengthwise
½ cup fresh cilantro, finely chopped, plus additional cilantro for garnish

PREPARATION

- 1 Preheat a charcoal or gas grill with two grilling zones: direct grilling over high heat (400°) and indirect grilling over medium-high heat (375°).
- 2 For rub: zest 1 lemon, 1 lime, and 1 orange. Then cut citrus fruits in half; set aside. Combine zests from citrus, 2 teaspoons black pepper, and 1 teaspoon salt in a small bowl. Rub chicken with 1 tablespoon vegetable oil and citrus mixture. Tie legs together with kitchen string.
- 3 Place the wine can in the skillet, open side up. Place chicken, cavity side down, onto the can so the chicken is sitting upright. Place the skillet on the grill rack over indirect heat. Grill 1 hour 15 minutes to 1 hour 30 minutes or until chicken reaches 165° in the breast.
- 4 For tomatillo salsa: Remove the husk from the tomatillos. Cut off ½ inch from top of garlic bulb to expose ends of cloves; remove loose papery outer layers. Toss the tomatillos, garlic, poblano, jalapeño, and white red onion halves with remaining 1 tablespoon vegetable oil and ½ teaspoon salt in large bowl to coat.
- 5 Grill vegetables and citrus halves on grill rack over direct heat 10 to 12 minutes or until charred and vegetables are fork-tender, turning occasionally. Remove from grill. Remove garlic cloves from paper husks by squeezing bottom of bulb; chop and transfer to a medium bowl. Stem, seed, and coarsely chop poblano and jalapeño peppers; coarsely chop tomatillos and onions. Add chopped vegetables and ½ cup cilantro to bowl with garlic. Squeeze juice from citrus halves in bowl; stir to combine.
- 6 Carefully remove chicken from grill; let rest 10 minutes. Carefully remove chicken from rosé can using clean oven mitts or kitchen towel; discard rosé can and wine. Season chicken with remaining ½ teaspoon black pepper and ½ teaspoon salt; serve with grilled tomatillo salsa. Garnish with lemon slices, lime, and orange wedges and additional cilantro, if desired.

NUTRITION FACTS

Calories: 690
Total Fat: 45g
Saturated Fat: 13g
Trans Fat: 0g
Cholesterol: 200mg

Sodium: 830mg
Carbohydrates: 13g
Fiber: 2g
Sugar: 6g
Protein: 51g