

Roasted Spatchcock Chicken with Pineapple-Mango-Serrano Sauce

Gluten-Free • Dairy-Free

From: HoldMyGFBeer.com , [@holdmyglutenfreebeer](https://www.instagram.com/holdmyglutenfreebeer)

Prep Time: 10 minutes (*plus sauce already prepared*)

Cook Time: ~50 minutes

Servings: 4–6

Ingredients

Chicken

- 1 whole spatchcocked chicken
- 1–2 Tbsp oil
- Salt
- Garlic powder
- Sazón (or favorite poultry seasoning)

Glaze

- 1 cup Pineapple-Mango Scrap Syrup
- 1 whole serrano, pierced several times
- 1–2 Tbsp agave, honey, or sugar

Instructions

1. Preheat oven to 400°F.
2. Prepare the chicken using the **How to Spatchcock a Chicken** technique.
3. Season generously.
4. Roast until the breast reaches about 160°F and the thighs about 175°F.
5. While the chicken roasts, simmer the syrup with the pierced serrano and agave until thickened into a glaze. Remove the pepper.
6. Brush the glaze over the breast and wings during the final 10 minutes of roasting.
7. Rest 10 minutes before carving.
8. Drizzle with the remaining warm sauce and serve.

Notes:

Don't sauce the legs if the skin is extra crispy. I love the contrast between crackly, well-seasoned skin and the sticky glazed breast meat.

Piercing the serrano instead of slicing it gives the sauce a gentle warmth without turning it into a hot sauce.

Make extra. This glaze is incredible on pork chops, shrimp, salmon, whole snapper, and even roasted sweet potatoes.