



Fire Roasted Chicken with Green Goddess Dressing

This fragrant, floral, bright green dressing is as versatile as it is delicious. Use it as a summertime salad dressing, dip for a vegetable crudité, or as a tangy sauce for fire roasted chicken.

Serves 4

INGREDIENTS

1 Springer Mountain Farms' Chicken, cut into 8 pieces
1 tbsp **Summer Spice**
Kosher Salt to taste
½ cup Green Goddess (recipe below)

PREPARATION

- Preheat your grill or Big Green Egg 350°F direct heat.
- Remove the chicken from the refrigerator, season generously with Summer Spice & salt, and leave on the counter for 30 minutes.
- Place the chicken on the grill of Big Green Egg and cook for 4 minutes, or until it begins to brown. Flip each piece and cook until the thick part of the chicken reads an internal temperature of 165°F, about 30 minutes.
- Remove the chicken from the grill and transfer to a platter or cutting board. Allow the chicken to rest for 15 minutes before serving with the Green Goddess Dressing.

We recommend serving the chicken with **Smashed & Seared Parmesan Potatoes** or **Grilled Mexican Street Corn**.

Green Goddess Dressing

1 cup

INGREDIENTS

½ cup Plain Yogurt
¼ cup Buttermilk
½ cup packed fresh Basil leaves
2 tbsp Chives, roughly chopped
1 tbsp Tarragon Leaves
1 Garlic Clove
1 Lime, zested and juiced
1 tsp kosher salt
½ tsp Freshly ground black pepper

PREPARATION

- Place all of the ingredients in a food processor. Process until finely chopped, stopping and scraping down the sides of the bowl with a rubber spatula as needed, approximately 1 minute.
- Transfer sauce to an airtight container and let sit at least 1 hour or up to 1 day to allow the flavors to meld. Before serving, stir and season as needed. This dressing will keep in the refrigerator for up to 1 week.