



Buttermilk Baked Chicken with Heirloom Tomatoes

SERVINGS: 5

PREPPING TIME: 20 MIN

COOKING TIME: 60 MIN

APPROX

Ingredients

1 whole Chicken Butterflied divided into pieces

60g The Weekend Blend by SAUC'D LOWN SLOW (or your favorite)

1 Cup of buttermilk

1 Cup of Chicken Stock

2 cloves of crushed garlic,

400g tin of Diced tomatoes,

250g Heirloom Tomatoes whole

Parsley and Mint to finish

Note: Onions and capsicum can be added as an optional extra



Directions

1. Cover Chicken pieces in olive oil and sprinkle on The Weekend Blend evenly on both sides. Add to a baking dish
2. Cook in oven or smoker on cherry wood @ 200c approximately 35 mins.
3. While the chicken is cooking, in a Bowl add in Buttermilk, Chicken stock, Crushed garlic and diced tomatoes. Stir to combine. After 35 mins add the buttermilk mixture evenly around the Chicken.
4. Place back in the oven and cook to an internal temperature of 73C
5. Add Heirloom Tomatoes and leave in the oven turned off for 10 Mins
6. Remove from the oven and top with fresh Parsley and mint just before service.

Serve with mash or cooked vegetables.