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## Ginger Chicken Under A Brick

This one-of-a-kind recipe is sure to please the whole family. Pair with [Toasted Bread Salad](#) for a delicious dinner.

### INGREDIENTS

Serves 4.

- 1 small (3-pound) chicken
- 1 tablespoon fresh ginger, peeled and very finely chopped
- 1 clove garlic, very finely chopped
- 2 tablespoons fresh cilantro, chopped
- 2 teaspoons coarse salt
- 1 teaspoon freshly ground pepper
- 4 tablespoons safflower oil

### DIRECTIONS

1. Preheat oven to 350 degrees.
2. Cut chicken through the ribs on either side of the backbone using poultry shears; remove and discard. Turn chicken breast side up, place your palm on the breastbone, and press hard to flatten the bird completely. Place chicken skin side down and pry out the breastbone with your fingers and discard. Cut in half where breastbone has been removed.
3. In a large bowl, mix together ginger, garlic, cilantro, salt, pepper, and 2 tablespoons safflower oil. Add chicken and rub with ginger mixture to fully coat. Use immediately or cover and let marinate, refrigerated, up to overnight.
4. Wrap 2 bricks with aluminum foil. Heat a large cast-iron skillet over medium heat and add remaining safflower oil. Place chicken, skin side down, in skillet and top with covered bricks. Reduce heat to medium-low and cook until golden and crisp, about 10 minutes.
5. Remove bricks and turn chicken. Transfer skillet to oven and bake until chicken is cooked through and juices run clear, 20 to 25 minutes. Spoon pan juices over chicken and serve immediately.

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