

## Virtual Cookout with Celebrity Chef Matt Basile

**SPATCHCOCK CHICKEN**

- 1 whole chicken, bone-in, skin on (4-6 lbs)
- 1 tsp Mexican chili powder
- 1-2 tsp mustard powder
- 1 tsp ginger powder
- 1 tsp kosher salt
- 1-2 Tbsps canola oil, or enough to make a loose paste

**CHIMICHURRI**

- 1 cup finely chopped cilantro
- 1 cup finely chopped flatleaf Italian parsley
- 4 cloves garlic, minced
- Juice from 2 limes
- ¼ cup apple cider vinegar
- ¼ olive oil or canola oil
- Salt to taste

*\*this will make more than you need for the chicken, the extra sauce can be stored in an airtight container in the fridge.*

**PINEAPPLE SALSA**

- ½ red onion, diced
- 1 red pepper, diced
- 1 yellow pepper, diced
- 1 cup cherry tomatoes, halved
- ½ a pineapple, cut into 3 medallions, remove the skin but leave the core
- ½ of 1 jalapeno pepper
- 1 green onion, chopped
- 1 Tbsp finely chopped ginger
- Juice from 1 lemon
- ½ tsp salt

**Preheat your BBQ to 375F.**

**Start by butterflying or flattening your chicken.** This reduces the cook time and allows for a more even cook on the BBQ. Lay the chicken breast side down on a flat, sturdy surface, as you will be cutting near the spine. With a sharp, long knife, slit the back skin of the chicken and cut to the right or left of the backbone. Cut all the way up from the tail to the neck, opening the chicken, being careful not to cut through to the other side, or else you end up with two half chickens. Remove the tail and the fat from around the tail of the chicken. To open up the chicken more, find the breast plate of the chicken and cut a slit on either side. Press down firmly but gently to flatten further. Remove the backbone by cutting along the other side of the spine and pulling down to detach.

**For the marinade, make a wet rub:** In a large bowl, mix the chili powder, mustard powder, ginger powder and kosher salt. Add in canola oil and stir to create a loose paste; look for it to easily come off a spoon.

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Add your chicken to the bowl and rub with mixture until fully covered. You can leave to marinade 30-60 minutes in the fridge, or cook immediately. Open up the BBQ and use tongs to place your chicken skin side up on **indirect** heat. Close the lid and set a timer for about 30 minutes – do not open the BBQ before then.

**Make the chimichurri sauce while the chicken is cooking.** Combine the cilantro, parsley, garlic, lime juice and apple cider vinegar by either hand chopping, or using an immersion blender or food processor. Let the mixture stand a few minutes for all the flavours to incorporate. Then add in your olive oil and salt, stir or blend.

**For the salsa:** Dice the red onion, red pepper, yellow pepper, jalapeno, green onion, and mince your ginger. Add your cherry tomatoes that have been cut in half. Toss everything into a large bowl, add lemon juice and mix. Then, slice your pineapple into 3 medallions, and cut off the skin. Place on the BBQ to grill on each side for a couple of minutes. When you add the pineapple on the grill, check on your chicken. The skin should be starting to pull and tighten around the drumsticks and wings. Switch your chicken to the upper deck, skin side down and continue to cook until a probe thermometer inserted into the chicken reads an internal temperature of 165F.

Once the pineapple is nicely charred and caramelized a bit, remove from BBQ and dice. Add into your salsa mix, add salt, and mix to combine.

**Once your chicken is cooked through, it is time to plate:** Place your salsa down on a plate or platter, place the chicken on top and drizzle with the chimichurri sauce. Enjoy!

## Matt Basile

### Founder, Fidel Gastro's

Matt Basile believes food should be fun, and that in the food business you have to do things differently to be memorable. The creator of the Toronto-based street food brand Fidel Gastro's, Basile started his career in advertising as a copywriter, but when he was just 26 years old, he left it all to host his first underground popup in Toronto. Now, Fidel Gastro's has grown from a fold-up table to a food empire receiving national and international attention.



*Matt did an amazing job last week. The crowd absolutely loved him, loved his jokes and the insights and learnings he shared on his experience in investing and starting a business. His story really resonated with the audience and his success story was quite inspiring. Everything from the briefing calls to the food (which everyone raved about and loved) to the panel discussion went perfectly well.*

**Veritas Communications**

For more information about Matt Basile, contact Speakers' Spotlight

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