

# Roasted Chicken Flatbread

Recipe from [Big Green Egg](#) and adapted from Laura Fuentes. For more recipes from Laura, visit her blog [laurafuentes.com](#). Makes 6 servings.

## Instructions:

Set the EGG for indirect cooking with a ConvEGGtor at 375°F/190°C.

Apply your favorite rub all over the chicken, even inside the cavity. Work the mixture gently into the skin and under the skin wherever possible. Cover the chicken and set aside at room temperature for 30 minutes.

Pour half of the beer into the spray bottle. Add the apple cider, olive oil, and vinegar and set aside. If using the Ceramic Roaster, pour the remaining beer into the cavity of the Roaster and slide the chicken onto the Roaster, through the tail end. If using the beer can, slide the chicken down over the can.

Place the chicken, still on the Roaster, on the grid and close the lid of the EGG. Cook, using the spray bottle to baste the chicken once or twice, for 20 minutes, or until the chicken is just beginning to brown all over. Carefully lift the chicken (still on the Roaster) into the Drip Pan and close the lid of the EGG. Cook, spraying the chicken with the basting spray several times, for 45 minutes to 1 hour, until the internal temperature of the thigh reaches 170° F/77°C and the chicken is a mahogany brown color. Using barbecue mitts remove the chicken and present it on the Roaster to your guests. After they have reacted appropriately, remove the chicken from the Roaster. Be careful: The can and the liquid inside are very hot.

Spray the chicken once more with the basting spray, cover with foil, and let rest for 10 minutes. Carve and serve. On a flat surface, shred chicken meat using two forks. Discard bones. Place remaining ingredients in their own dishes in an assembly line on the table.

Hold your flatbread on your hands or on a plate. Place romaine leaves as the base to hold your chicken. Top with olives and feta cheese, drizzle with about a tablespoon of hummus dressing.

## Tomato Cucumber Salsa Instructions:

In a medium bowl, combine all ingredients. Drizzle with a little olive oil and add a little salt to taste.

## Creamy Hummus Instructions:

Whisk hummus together with lemon juice and water; season with salt and pepper. Add an additional tablespoon of water if the dressing is too thick for your liking

## Ingredients:

- 1 whole smoked, barbecued, or roasted chicken, shredded
  - 1 (12-ounce) can beer
  - 1 cup apple cider
  - 2 tablespoons olive oil
  - 2 tablespoons balsamic vinegar
- 6 whole grain flat breads
- 10-12 whole romaine heart leaves, washed
- 6-8 ounces kalamata olives
- 8 ounces crumbled feta cheese
- 1 batch creamy hummus dressing

## Tomato Cucumber Salsa Ingredients:

- 1 pint cherry tomatoes, quartered
- 1/2 small red onion, finely chopped
- 1 medium cucumber, ends cut and diced small
- 1 tablespoon lime juice
- 1/4 teaspoon dill (or Italian seasoning)
- Olive oil, drizzle and salt, to taste

## Creamy Hummus Ingredients:

- 1/2 cup Sabra Classic Hummus
- 2 tablespoons fresh lemon juice
- 1 tablespoon water
- Salt and pepper

