

Ingredients;

Chicken Marinade

1 5lb whole chicken
2 limes
1 sprig of rosemary
2 tbsp of garlic powder
1 tbsp of mustard
4 packets of salon goya
1 tbsp of oregano
3 tbsp of salt
1 tbsp of black pepper
1/4 cup of red wine vinegar
3 tbsp of extra virgin olive oil

Black Beans

30oz or 2 cans of black beans cooked
1 jalapeno
1 bunch of green onions
1 bell pepper
3 roma tomatoes
Black pepper to taste
Salt to taste
1/2 tbsp of garlic powder
1/2 bunch of cilantro

1. Spatchcock chicken or open chicken like I did in video.
2. Mix marinade in a bowl and spread inside chicken skin and outside chicken skin.
3. Add chicken to grill on high heat and sear chicken for about 4 minutes per side
4. Add chicken to indirect heat and cook for 1 hour or until thoroughly cooked.