

Grilled Za'atar Chicken with Cumin Aioli

- 2 heads of garlic, wrapped in foil and roasted at 400F for 50 minutes, then mashed
- 3 T olive oil (original recipe called for 6 tablespoons)
- 4 lb chicken, cut in half lengthwise, backbone removed
- 1/4 c [za'atar](#)
- 1 1/2 t lemon zest
- 3 T fresh lemon juice
- 1 T chopped fresh rosemary
- 1 small serrano chili pepper, seeded and minced
- 2 t dried marjoram
- kosher salt & freshly ground black pepper

Marinate chicken in the refrigerator overnight in 2 1/2 tablespoons of za'atar, garlic, olive oil, rosemary, chili, marjoram, lemon zest and juice.

Bring chicken to room temperature. Season with salt and pepper. Grill on an oiled rack, for about 35 minutes, turning over as necessary, on medium high heat until the temperature reaches 160F when tested with a thermometer at the thickest part of the thigh, without touching a bone. Let it rest for 10 minutes. Sprinkle with remaining za'atar. Serve with **Cumin Aioli**.

Cumin Aioli

- 1 t ground cumin
- 1 T lemon juice
- 1 small clove garlic minced
- 1 c thick Greek yogurt (or mayonnaise if you're not counting calories)

Combine all ingredients and serve with chicken.