



Harissa Cumin Roast Chicken with Green Sauce

Inspired from Peruvian Polla a la Brasa with Aji Verde Sauce

Ingredients:

1 whole chicken (or chicken thighs).

For Marinade:

2-3 TBL white or apple cider vinegar.

3 TBL Tunisian or Rose Harissa paste (prepared as instructed on the jar)

1 TBL sweet paprika

1 TBL cumin ground

1 TBL fresh thyme leaves

3 TBL olive oil

3 TBL soy sauce

2 TBL honey

Salt & pepper

For sauce:

2 scallions

¼ cup mayonnaise

¼ cup yoghurt

¼ cup queso fresco or feta

1 TBL Tunisian Harissa or Rose Harissa paste (prepared as instructed on the jar)

½ cup cilantro leaves

1 jalapeno

Juice of ½ lime

2 garlic cloves

Salt

Water as needed

Instructions:

1 - At least 6 hours ahead of cooking, mix marinade ingredients and paint whole chicken or thighs with brush including under the skin.

2 - Pre-heat oven to 425°F.

3 - Prepare chicken for roasting in a pan.

4 - Roast chicken for 20 minutes at 425°F. Lower temp to 375°F and roast for another hour.

5 - Remove chicken from oven and let rest covered.

6 - Meanwhile, in a food processor or blender, make sauce by adding all sauce ingredients with enough water to get a thick yoghurt-consistency sauce.

7 - Serve chicken with sauce and Monsoon Coast potatoes.

Spices Used: Tunisian HarissaRose

Harissa

6 Servings

Prep Time: 6-24 hours

Cook Time: 1.5 hours