HarissaCuminRoastChickenwithGreen
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
1TBLTunisianHarissaorRose
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.

SpicesUsed: TunisianHarissaRose
Harissa
6 Servings
Prep Time: 6-24 hours
Cook Time: 1.5 hours