

Le' Spice Harissa Spice Mix Recipe:

Chicken With Harissa and Tomatoes



Ingredients (serve 4)

Olive oil
4 Chicken Breast fillet
2 Tablespoon of Le' Spice Harissa Mix
Cherry tomatoes
Pitted olives

Method

Drizzle the olive oil onto the chicken
Rubbed the chicken with 2 Tablespoon of **Le' Spice Harissa Spice Mix**
Put the Chicken into a medium roasting tray
Cover with foil then let it rest for 1 least 1 hour
Season the chicken with 1/2 teaspoon of salt to taste
Heat oven at 180 degree Celsius
Roast the chicken for 15 minutes
Then remove the foil
Add the Cherry tomatoes and olives
Roast for further 15 minutes until the tomatoes skins start to split and chicken is cook through
Drizzle with extra virgin olive oil to serve
Serve with saffron Pilaf or Feta and chick peas salad