

Harissa Oven Roasted Chicken

Ingredients

- 1 medium size chicken with the skin on, make 8 incision across the chicken, 4 on the breast and 4 on the legs and thighs
- 2 juice of lemon
- 2 teaspoon of salt
- drizzle of olive oil
- 2 teaspoon garlic paste
- 1 teaspoon ginger paste
- 2 tablespoon of [Le' Spice Harissa Spice Mixes](#)

Method

1. Combine lemon juice, salt, garlic, ginger, olive oil and [Le' Spice Harissa Spice Mixes](#) to make a wet paste
2. Pat the chicken dry
3. The rub the wet paste all over the chicken including the chicken, the cavities and rub deep into the incisions
4. Also rub some of the paste on to the flesh underneath the chicken skin
5. Marinade the chicken overnight
6. Pre heat the oven at 220 degree celsius for 10 minutes
7. Add some water into a baking tray and put the grilling racks on top of the tray
8. Put the chicken breast side up first onto the grilling racks
9. Turn the heat down to 180 degree
10. And roast the chicken at this for 30 minutes
11. After 30 minutes, the skin on the top side should turn golden brown, if not continue to cook on the same side until the skin crispen up and turn golden brown
12. Flip the chicken on the other side and roast for further 20 minutes
13. Test the chicken by piercing a skewer onto the thickest part
14. If the juice runs clear, the chicken is ready
15. Let it rest for 15 minutes by covering with a sheet of aluminium foil
16. Cut into 4 and serve with **Moroccan Chick Peas Salad**

Moroccan Chick Peas Salad

Ingredients

- 1 can of chick peas – rinse under cold water and drain
- 1/4 cup of roughly chopped green pepper
- 1/4 cup of roughly chopped tomatoes
- roughly chopped red onion
- roughly chopped 1/2 of preserved lemon

Method

1. Mix all of the above ingredients with a good splash of olive oil

2. Serve on the side to accompany the **Harissa Oven Roasted Chicken**

Happy Cooking

With Lots of Love



Aliza, on Behalf of Our Team at Le' Spice