

**Miele**

# Harissa chicken with mint yoghurt

By Miele

**1 hour 30 minutes**

Preparation time

**50 minutes**

Cooking time

**4 serves**

Serves



## INGREDIENTS

### Harissa chicken

2 kg whole chicken  
60 ml (¼ cup) olive oil  
75 g (¼ cup) harissa paste  
2 tsp ground cumin  
1 tsp ground coriander  
1 tsp fine sea salt  
2 tbsp honey  
1 lemon, zested and juiced

### Mint yoghurt

400 g (1 1/3 cups) store-bought or  
home-made natural yoghurt  
1 bunch mint leaves  
Salt and pepper, to taste

### To serve

1 tbsp mint leaves  
2 lemons, halved  
Couscous, optional

## METHOD

### Harissa chicken

1. Using kitchen scissors, cut along each side of the chicken's backbone and discard. Turn chicken skin-side up, carefully remove the wishbone; use heel of hand to press flat.
2. Combine the oil, harissa, cumin, coriander, salt, honey, lemon juice and zest in a large bowl.
3. Place the chicken into the bowl and rub the marinade over the chicken to coat. Refrigerate, covered, for 1 hour.
4. Preheat the oven on Fan Grill at 200°C.
5. Remove chicken from the refrigerator. Place skin-side down on a grilling and roasting insert on a universal tray.
6. Place the tray into the oven on shelf level 4 and cook for 25 minutes.
7. Turn the chicken over so the skin side is now facing up and cook for a further 8 minutes, or until chicken is cooked through and skin is golden.
8. Turn the oven off and allow chicken to rest in the oven for 15 minutes.

### Mint yoghurt

1. Place half of the yoghurt and all the mint into a blender and blend on high until bright green.
2. Remove from blender and place into bowl, add the remaining yoghurt and stir gently to combine. Season to taste.

### To serve

1. Cut chicken into pieces and place on a serving platter.
2. Pour juices from the tray over the chicken.
3. Serve with yoghurt, lemon halves and additional mint leaves

### Hints and tips

- Roast or grill the lemon halves for extra flavour.
- This dish can be served with steamed couscous. Combine 1 cup of couscous with 1 cup of stock and Steam at 100°C for 15 minutes. Stir through some butter, chopped herbs and season to taste.
- The discarded bones can be used to make stock.