Harissa Roasted Chicken Thighs

Harissa spice chicken thighs roasted with baby red potatoes.
Served with spicy Zhoug sauce and warm naan bread.



PREPARATION

Yield: 10 servings

1. Make the Zhoug sauce: In a blender, puree all ingredients until smooth. Cover and keep chilled until service.
2. Season chicken and potatoes: In a mixing bowl, combine oil, lemon juice, and the harissa spice blend. Add potatoes and chicken thighs and toss to coat all pieces.
3. Oven roast chicken and potatoes: Preheat an oven to 375°F, low fan. In a 4" hotel pan (size varies by number of servings), arrange potatoes on the bottom and chicken thighs on top. Bake uncovered for ~30 minutes, until chicken reaches an internal temperature of 165°F and potatoes are fork tender.
4. Serve roasted chicken and potatoes with a side of spicy Zhoug sauce.

INGREDIENTS

HARISSA ROASTED CHICKEN & POTATOES

- [ ] 10 Noor Al-Jabal® Fresh Boneless Thighs, Skinless (47608)
- [ ] 1¼ (1.25) cups vegetable oil
- [ ] ⅔ (.66) cup harissa spice blend
- [ ] 2 tbsp lemon juice
- [ ] 6 cups baby red potatoes, washed, large diced

SPICY ZHOUG SAUCE

- [ ] 2½ (2.5) tsp coriander seeds
- [ ] 2½ (2.5) tsp cumin seeds
- [ ] ⅔ (.66) cup serrano chili peppers
- [ ] 2½ (2.5) tbsp garlic, chopped
- [ ] 5 cups cilantro
- [ ] 5 cups parsley
- [ ] 2½ (2.5) tsp lemon zest
- [ ] ⅔ (.66) cup lemon juice
- [ ] 2½ (2.5) tsp kosher salt
- [ ] 1¼ (1.25) tsp black peppercorns, ground
- [ ] ⅔ (.66) cup water
- [ ] ⅔ (.66) cup extra virgin olive oil

NOTES

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