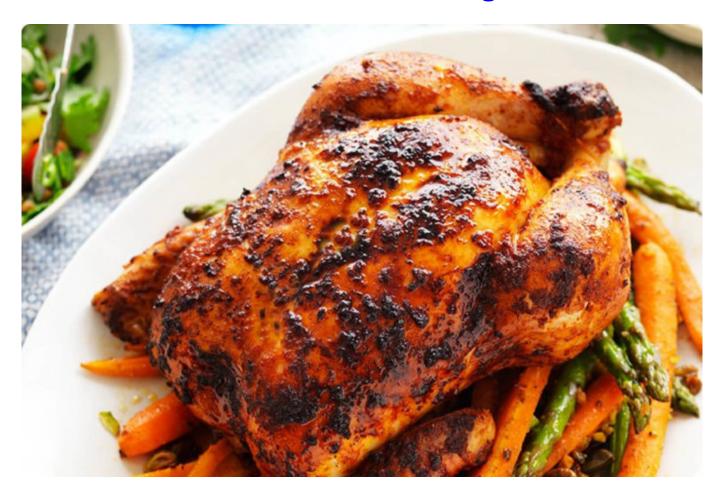
## **Harissa Chicken with Tahini Yoghurt**



Make a family occasion that little bit more memorable by whipping up this delicious roast dish with an exotic twist.

Recipe supplied by Lilydale

## **Ingredients**

- 2 kg family roast chicken
- 1/3 cup olive oil
- 1/4 cup harissa paste
- 1 clove garlic, crushed
- 2 cups greek-style natural yoghurt
- 1 green onion, finely chopped
- 2 tablespoons tahini paste
- 2 tablespoons lemon juice
- 2 tablespoons warm water
- 2 tablespoons chopped coriander

Lemon wedges, to serve

## **Method:**

- Preheat oven to 200°C/180°C fan forced. Tie drumsticks together with kitchen string. Place chicken in a large baking dish.
- 2. Combine oil, harissa paste and garlic in a bowl. Brush harissa mixture over the chicken. Cover loosely with foil and roast for 1 hour and 30 minutes.
- 3. Remove foil. Bake chicken for a further 45 minutes, brushing occasionally with remaining harissa mixture, or until golden brown and cooked through (juices run clear when tested with a skewer).
- 4. Remove chicken from oven and rest for 5 minutes.
- 5. Whisk yoghurt, onion, tahini paste, lemon juice, the water and coriander in a bowl. Season with salt.
- 6. Serve chicken with tahini yoghurt and lemon wedges.