

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:

1. 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.