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# HARISSA BAKED CHICKEN

 GF, RSF    45 mins    4 - 6

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## Ingredients

- 3 tbs ghee or butter
- 1½ tbs harissa paste  
(I use the 'Ferrero' brand in a blue & white tube)
- 4 free range chicken breasts with skin on (organic if possible)
- Flaked sea salt



## Method

1. Pre-heat your oven to 180 degrees celcius.
2. Line a deep baking tray with baking paper.
3. With the back of a spoon, spread the ghee along with half of the harissa paste over the baking paper.
4. Place the chicken skin side up into the tray, on top of the ghee and harissa.
5. Spread the remaining harissa paste over the top of the chicken with the back of a spoon.
6. Sprinkle the chicken with a generous amount of flaked sea salt.
7. Pop the tray into the oven and bake for about 35 minutes until golden brown and cooked through.
8. Test that the chicken is cooked all the way through before removing from the oven.
9. Once cooked, remove from the oven and let rest for about 5 minutes.
10. Pour the pan juices over the chicken and serve with your favourite salad or roast vegetables. In this recipe I've served my chicken with fresh rocket and goat's cheese.

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