



PREP TIME COOK TIME YIELD

20 mins

45-60  
mins

20  
servings

Lunch, dinner

Allergy information: none of the 14 listed

# Harissa chicken traybake

## Ingredients

- 20 chicken legs
- 20 tbsp harissa paste
- 20 garlic bulbs broken into cloves
- 5 lemons cut into wedges
- 2kg cherry tomatoes on the vine
- 1.75kg new potatoes, halved if large
- 250g Kalamata olives, chopped
- 10 tbsp olive oil
- Green salad to serve (optional)

## Method

- Preheat oven to 190c/170c fan/gas mark 5.
- Score deep lines over the chicken legs and rub in the harissa paste. Season well and place in a roasting tin.
- Scatter the garlic cloves over and around the chicken.
- Squeeze the lemon wedges over the chicken, then place in the tin.
- Add the cherry tomatoes, potatoes and olives to the roasting tin. Season, drizzle over the oil and toss briefly to mix everything together.
- Cook in the oven for 45 mins-1 hour until the chicken is cooked through and golden.
- Serve with salad.

## Top tips

- Ideally use rose harissa if you are able to get hold of it, you could also make your own!