

# NAQIYAH MAYAT'S HARISSA CHICKEN BRAAI ROAST

**Suitable for spicy chicken braais.**

You're in for a treat when you try this spicy chicken recipe. Served with rice, patotos, and a delicious sauce.



Prep time: 15 minutes  
Cook time: 60 minutes  
Total time: 1 hour, 15 minutes  
Serves 8 people

## INSTRUCTIONS:

### Harissa chicken

1. Soak the dried chillies until they soften.
2. Add the fresh red chillies, garlic and sundried tomatoes, and grind into a paste.
3. Stir in the balance of the ingredients.
4. Make slits in the chicken and rub the paste all over. Remember to rub under the skin if using chicken with skin on (preferable).
5. Thread chicken onto the rotisserie of your Megamaster Apex Series 6 Burner Patio Gas Braai. Braai on low heat with the lid on for 20 minutes.
6. Baste with melted butter and continue to braai until done.
7. Serve with tahini carrots and honeyed sweet potatoes on whipped feta.

### Tahini carrots

1. Toss the carrots with honey and seasoning. Place on the braai towards the last 10 minutes of the chicken's cooking time.
2. Serve warm with a light drizzle of tahini and parsley.

## INGREDIENTS

### For harissa chicken:

- 1 whole chicken
- 10 dried red chillies
- 2-6 fresh red chillies
- 2 teaspoons ground coriander
- 1 tablespoon ground cumin
- 4 teaspoons ground garlic
- 2 tablespoons lemon juice
- 1 teaspoon paprika
- 2 tablespoons sundried tomatoes
- 1 teaspoons salt
- 2 tablespoons olive oil (to create a paste)

### For tahini carrots:

- 2 punnets of carrots
- 1 teaspoon honey
- ½ teaspoon salt
- ½ teaspoon black pepper
- ½ teaspoon ground cumin

### For dressing:

- 2 tablespoons tahini
- Fresh parsley or coriander

### For tahini carrots:

- 1 bag of sweet potatoes, boiled until firm
- 1 tablespoon honey
- ½ teaspoon salt
- 3 rounds of feta cheese
- 2 tablespoons olive oil
- 2 tablespoons double thick yoghurt
- Salt and freshly ground black pepper
- Pomegranates for garnish
- Fresh herbs of your choice

## Honeyed sweet potatoes on whipped feta

1. Toss the halved sweet potatoes with honey and seasoning. Place onto the braai and cook until well charred.
2. Whip feta in a blender with the rest of the ingredients and spoon onto a plate.
3. Place potatoes on feta and garnish with pomegranates and fresh herbs.

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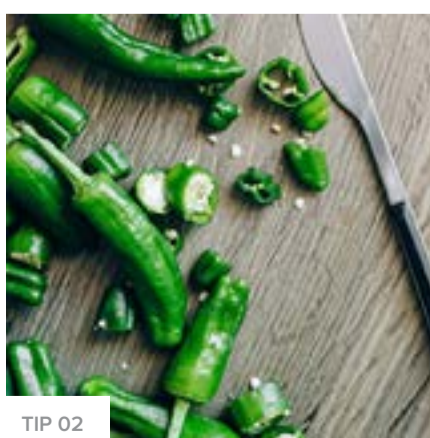


# MEGAMASTER RECIPE TIPS



TIP 01

Use a foil tray or braai pan below your rotisserie chicken to catch all the juices as it cooks. Great to use as a base for a sauce afterwards.



TIP 02

Not keen on so much heat? Replace your red chillies with jalapeños or leave out completely.



TIP 03

Bring more colour into your dish with rainbow carrots instead of normal carrots.