



BELAZU

Harissa chicken, tahini
yoghurt, pickled red onions,
smoked almonds, salad
and flatbread



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INGREDIENTS:

SERVES 4

400g skinless chicken thighs

4 tsp Belazu harissa rose

1 tsp honey

1 lemons

80g Greek yoghurt

4 Flatbreads

Small handful of smoked almonds

Drizzle of olive oil

Salt and pepper to taste

For the salad:

2 little gem lettuce, chopped

2 plum tomatoes, sliced

1/2 red onion, sliced

1/2 cucumber, sliced

Small handful of coriander

Small handful of parsley

Drizzle of olive oil and

balsamic vinegar

Salt and pepper to taste

For the tahini yoghurt:

80g Belazu tahini paste

80g coconut yoghurt

20ml olive oil

1 lemon

Salt and pepper to taste

METHOD:

1. Mix half of Belazu harissa rose with the yoghurt and some salt and marinade the chicken overnight.
2. For the tahini yoghurt: mix all the ingredients together and check the seasoning.
3. For the salad: toss everything together in a salad bowl.
4. Zest and juice the lemon.
5. Slice the chicken thighs long ways into three.
6. Thread chicken on to a skewer and chargrill or roast in the oven until golden.
7. Mix the remaining harissa with the lemon zest and juice with the honey and brush over the kebabs as soon as they come out of the oven.
8. Lay the flat bread down, top with chopped salad, chicken, pickled red onions, smoked almonds and finally the tahini yoghurt. Season as you wish with salt and pepper.