



SMOKED HARISSA CHICKEN QUARTERS



INGREDIENTS:

- 3 chicken leg quarters, approx. 2.3 lbs
- 1 tbsp harissa
- ½ tbsp. garlic granules
- 1/8 tsp cayenne pepper
- 1 tbsp smokehouse seasoning
- 1 tsp sea salt
- 1/2 tsp seasoned pepper
- 1 tbsp grapeseed oil
- 2 tbsp white cooking wine

PREPARATION:

- 1- Start by drying the chicken thoroughly.
- 2- Combine all of the dry ingredients in a bowl. Stir well to combine.
- 3- Liberally coat both sides of the chicken with the harissa spice mix.
- 4- Heat the oil in a saucepan on medium high heat.
- 5- Add the chicken to the pan. Sear well on both sides.
- 6- Finish cooking the chicken in a 425 degree pre-heated oven for 30 minutes.
- 7- Add the wine and continue to cook the chicken in the oven for an additional 15 minutes.
- 8- Remove the chicken from the oven and allow it to rest for 10 minutes.
- 9- Plate on top of pureed cauliflower and pan charred Brussel sprouts.
- 10- Serve and enjoy!

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