

Less than 1 hour

Serves 4

Share with friends

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- 8 chicken thighs on the bone
- Salt and milled pepper
- 2 Tbsp (30ml) harissa powder
- Glug canola oil
- 2 onions, chopped
- 5-6 leeks, chopped
- 3 cloves garlic, chopped
- 1 Tbsp (15ml) grated fresh ginger
- 2 cups (500ml) chicken stock
- 2 Tbsp (30ml) harissa paste
- 1 can (400g) chickpeas, drained and rinsed
- 2 Tbsp (30ml) chopped fresh coriander

Method

GOOD IDEA

Make a salad of cooked couscous, chopped cucumber, radish, spring onion and pomegranate rubies for serving.

1. Season chicken with salt, pepper and harissa powder.
2. Heat oil in a large ovenproof pot and brown chicken in batches, about 3-4 minutes. Set aside.
3. Fry onion, leeks, garlic and ginger in the same pot (add more oil if needed) for about 5 minutes.

4. Return chicken to pot, including any juices that have accumulated.
5. Combine chicken stock and harissa paste and pour over chicken.
6. Cover with a lid and bake at 180°C for 30-40 minutes.
7. Stir through chickpeas and coriander.
8. Season and serve.