

More than 1 hour

Serves 4-6

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Ingredients:

- Olive oil, for frying
- Salt and milled pepper
- 6 chicken thighs
- 6 chicken drumsticks
- 4 tomatoes, quartered
- 2 red onions, quartered

Sauce:

- 2 Tbsp (30ml) olive oil
- ¼ cup (60ml) PnP harissa paste
- 1 Tbsp (15ml) smoked paprika (optional)
- 3 Tbsp (45ml) honey
- 4 cloves garlic, thinly sliced
- Juice (60ml) and grated peel of 1 lemon

For serving:

- Basil leaves
- Fresh parsley, chopped
- Cooked bulgur wheat
- Lemon wedges

Method

1. Preheat oven to 180°C.
2. Heat oil in an ovenproof skillet (or sear in a pan and transfer to an ovenproof dish).
3. Season chicken and sear over high heat for 5 minutes or until well-browned.

4. Combine sauce ingredients and brush over chicken (drizzle with extra oil if needed).
5. Arrange tomatoes and onion around chicken.
6. Bake for 40-45 minutes or until chicken is golden and cooked through.
7. Toss herbs through bulgur wheat.
8. Serve chicken, tomato and onion on a bed of herby bulgur wheat with lemon wedges on the side.

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