



# Sticky Chicken with Harissa, Migas and Salsa Verde

Servings: 10

## INGREDIENTS

100ml Sunflower Oil  
100ml extra Virgin Olive Oil  
6 cloves of garlic, finely sliced  
800g day old country bread  
1.2kg bone chicken thighs, cut into strips  
4 large red onions, peeled and thickly sliced  
80g Knorr Al Fez Harissa paste  
20g Knorr Professional Chicken bouillon powder  
500g baby plum tomatoes, cut in half  
A bunch of fresh Basil, torn  
Salt and pepper

## FOR THE SALSA VERDE

2 cloves of garlic, peeled and sliced  
2 big handfuls of flat leaf parsley, picked  
1 bunch of Basil  
Half bunch of mint  
2 tbs capers  
1 tbs Colemans Dijon mustard  
3 tbs red wine vinegar  
A splash of extra virgin olive oil  
1 tbs Honey

## METHOD

Mix the Knorr Al Fez Harissa Paste and Knorr Professional Chicken Powder together. Place the chicken strips in a bowl and mix thoroughly. Set aside in the fridge for 1 hour.

## FOR THE SALSA VERDE

Blend all ingredients together and reserve for service  
Set the oven to 185oC.

Trim the crusts off the bread then slice into rough slivers and arrange on a baking tray while you make the garlic oil.

Heat the oils gently in a wok or large pan, add the garlic and cook until lightly golden.  
Scoop the garlic from the oil and set aside.  
Spoon 2/3 of the oil over the bread and bake in the oven until golden and crunchy.

Meanwhile heat the wok till lightly smoking add the chicken (you may have to do this in two batches). Cook over a high heat for 10 to 12 minutes or so adding more olive oil if necessary.  
Add the tomatoes and let them soften for a minute, then fold in the toasted bread along with the torn basil and garlic slices.

## TO SERVE:

Pile in the center of a bowl and drizzle with Salsa Verde.

## TOP TIP:

Use a chargrill tray in the oven for the bread if you have one.  
This is something that would be easily assembled portion by portion in a professional kitchen making for a very tasty warm salad. Perfect for lunch.

