

A colourful dish perfect for introducing young palates to global seasonings.

EDUCATION SECTOR: Primary
SERVINGS: 10
ALLERGENS: N/A



Harissa Chicken Tray Bake

Ingredients

FOR THE CHICKEN

750g Chicken thighs, boneless & skinless
100g Harissa
100ml Orange juice

TO FINISH

300g Onion, diced
300g Mixed peppers, diced
1.2kg Sweet potato, thinly sliced
[10g KNORR Professional Chicken Bouillon Powder](#)
150ml Water
50g Margarine, melted



Method

FOR THE CHICKEN

- Place the chicken into a tray. Add the harissa, rub all over and pour in the orange juice.
- Allow to marinade for 30 minutes.

TO FINISH

- Place half of the sweet potato into an oven dish, add the onions and peppers and spread evenly over the potatoes.
- Add the chicken then pour in the marinade, water and sprinkle in the KNORR Professional Chicken Bouillon Powder.
- Cover with foil and bake for 45 minutes at 170°C.
- After 45 minutes remove the foil and brush the potatoes with the margarine.
- Turn the temperature up to 200°C then return to the oven for 15 minutes to “crisp” up the potatoes.