



## Harissa Marinated Drumsticks



4-6 Servings



Prep: 2 to 24  
hours

Cook: 40 mins

### INGREDIENTS

#### Chicken and marinade

- 3 tbsp olive oil
- 3 garlic cloves, mashed
- 1 freshly squeezed lemon – keep the skin for oven

#### 1 tbsp Belicious Portuguese Spice

#### 2 tbsp Belicious Harissa

- 2 tbsp salt
- 6 chicken legs
- 3 tbsp plain Greek yogurt

#### Roasted veggies

- 1 yellow capsicum, diced
- 1 red onion, diced
- 2 zucchini, cut alongside

#### Veggie seasoning

#### 1 tsp Belicious Piri-Piri

- Lemon skin, cut in pieces
- 1 tsp salt
- 2 tbsp olive oil

### DECORATION/ACCOMPANIMENT

- Jasmin rice
- 1 cucumber, cut in pieces

### LET'S GET COOKING!

1. Combine all marinade ingredients together.
2. Add the chicken legs.
3. Refrigerate and leave overnight.
4. Cut up the veggies, place in an oven proof dish and season with the veggie seasoning.
5. Bake on 200 fan forced, for 30 minutes.
6. While the veggies are roasting, cook the chicken as well.
7. Pour the chicken and marinade into a sauce pan, bring to a fast boil, then set to medium and let it cook for 30 min.
8. Layer the roasted veggies over the rice, then add the chicken and sauce.
9. Garnish with Cucumber

Enjoy!

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Belicious ingredients

Piri Piri  
Hot Sauces



Portuguese  
Spice



Smokey  
Harissa

