

Roasted Jerked Chicken with Harissa Glaze

This is an authentic Jamaican Jerk chicken recipe packed with delicious flavor, perfect for summer entertaining! Marinating and basting the chicken delivers bold flavor and rich color!



Harissa Marinade

1 cup olive oil
2 cloves garlic, minced
½ cup Harissa Sauce
2 tablespoons of Honey
Mix until well combined.

1 5-lb chicken, cut into 8 pieces
1 large onion, chopped
3 tablespoons garlic
1 cup scallions, chopped
1 1/2 cups parsley (reserve ½ cup for garnish)
1 cup cilantro
½ cup olive oil
½ cup Harissa Sauce
2 tablespoons soy sauce
1 tablespoon minced jalapeno peppers
2 teaspoons fresh thyme
1 teaspoon salt
1 teaspoon black pepper
½ teaspoon allspice
½ teaspoon cinnamon
¼ teaspoon nutmeg

Garnish: chopped parsley

Wash and dry chicken and set aside.

Combine rest of ingredients and blend in a food processor until smooth.

In a large dish arrange chicken and cover both sides of chicken with marinade and cover with wrap and refrigerate. Marinate for at least 1 hour or overnight.

Preheat oven to 450 F. degrees or start the grill. Salt and pepper chicken and roast or grill uncovered for 40 minutes until dark brown. Halfway through, baste chicken with Harissa marinade. Cover with foil and bake 20 minutes in the preheated oven. Garnish with chopped parsley and enjoy!

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