



SPOTLIGHT RECIPE

# HARISSA GLAZED CHICKEN BREAST

CHICKPEA KORMA, CARDAMOM BASMATI RICE

This dish is a vibrant fusion dish that layers the bold, smoky heat of North African spices over a mild, creamy Indian-inspired base. The chickpeas offer a soft texture that sits in korma sauce. The aroma from the cardamom basmati rice brings this dish to a different level.

SERVES 6



For ingredients and cooking directions, please scan the QR code.

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### INGREDIENTS

- 3 tablespoons harissa paste
- 2 tablespoons lemon juice
- 6 garlic cloves, chopped
- 1 tablespoon parsley, chopped
- 2 teaspoons cumin
- 1/2 teaspoon salt and pepper
- 3 pounds chicken breast, cut into chunks
- 3 tablespoons olive oil
- 2 teaspoons smoked paprika
- 3 cups cooked chickpeas
- 1 onion, chopped
- 3 garlic cloves, chopped
- 2 teaspoons ginger, grated
- 2 cups vegetable stock
- 4 teaspoons korma curry paste

#### Cardamom Basmati Rice

- 2 cups basmati rice
- 5 cups water
- 10 cardamom pods

### DIRECTIONS

In a bowl add the harissa paste, lemon juice, garlic, parsley, cumin, paprika, salt and pepper. Mix the ingredients well and marinate the chicken breasts. In a pot, add the oil to high heat. Sauté the chicken for 5 minutes. Add the cooked chickpeas, onion, garlic, ginger, vegetable stock and korma curry paste, and then cook for 20 minutes.

Rinse the rice thoroughly under cold running water. In a pot, add the water and bring it to a boil over medium-high heat. Add the rice and cardamom pod and cook for 20 minutes. Turn off the heat and leave the pot covered for another 10 minutes. This will give the rice fluffy grains.

