

# Chicken with Roasted Harissa Vegetables



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Serves: 10



Prep & Cook Time: 70 minutes

## Ingredients

### Harissa Roasted Vegetables:

1/2 cup (125 mL) olive oil  
3 tbsp (45 mL) harissa paste  
2 lb (1 kg) sweet potatoes, peeled and cut into 1-1/2-inch (4 cm) chunks  
2 lb (1 kg) carrots, peeled and cut into 1-1/2-inch (4 cm) chunks  
2 lb (1 kg) parsnips, peeled and cut into 1-1/2-inch (4 cm) chunks

### Mint Yogurt:

1 cup (250 mL) plain yogurt  
1/4 cup (60 mL) finely chopped mint  
1/4 tsp (1 mL) ground cumin  
Pinch salt

### Assembly:

10 Reuven Fully Cooked Oven Roasted Chicken Breasts 90g (Product Code 11590)

## Preparation Instructions

**Harissa Roasted Vegetables:** Whisk together olive oil and harissa paste; toss with sweet potatoes, carrots and parsnips. Place on greased rimmed baking sheet; roast in 425°F (220°C) oven for 40 to 45 minutes or until browned and tender.

**Mint Yogurt:** Meanwhile, stir together yogurt, mint, cumin and salt. Set aside.

**Assembly:** Prepare Oven Roasted Chicken Breasts according to package directions. For each serving, portion 3/4 cup (175 mL) roasted vegetables. Top with 1 cooked chicken breast and 2 tbsp (30 mL) mint yogurt.

