




### Product Spotlight: Harissa Paste




Harissa comes from the Arabic verb 'to pound' or 'break into pieces'. It may have originated in Tunisia, where shoppers would watch and wait while vendors were making it!

## Cumin Chicken with Harissa Tray Bake

Chicken schnitzels cooked in ground cumin and served with hearty vegetables baked in harissa paste and fresh mesclun leaves.

 30 minutes

 2 servings

 Chicken

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## Switch it up!

*Use the sweet potato to make mash!  
Sauté remaining vegetables in a frypan  
and coat chicken with harissa paste.*

Per serve: **PROTEIN** 36g **TOTAL FAT** 12g **CARBOHYDRATES** 66g

## FROM YOUR BOX

SWEET POTATO	400g
RED CAPSICUM	1
RED ONION	1
HARISSA PASTE	1 sachet
CHICKEN SCHNITZELS	300g
MESCLUN LEAVES	1 bag (60g)

## FROM YOUR PANTRY

oil for cooking, salt, pepper, ground cumin

## KEY UTENSILS

large frypan, oven tray

## NOTES

Instead of coating the schnitzels in ground cumin, try ground coriander, sumac or a Moroccan spice mix if you have one.

Dress mesclun leaves with olive oil, vinegar or lemon juice if desired.



### 1. PREPARE THE VEGETABLES

Set oven to 220°C.

Cut sweet potato into rounds. Slice capsicum and wedge red onion. Add to a lined oven tray as you go.



### 2. TOSS WITH THE HARISSA

Toss vegetables with **oil**, harissa paste, **salt and pepper**. Roast for 20–25 minutes until tender.



### 3. COOK THE SCHNITZELS

Heat a frypan over medium–high heat. Coat schnitzels with **oil**, **1 tsp cumin** (see notes), **salt and pepper**. Add to pan and cook for 4–5 minutes each side until cooked through.



### 4. FINISH AND SERVE

Serve schnitzels with harissa roasted vegetables and fresh mesclun leaves (see notes).

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

