

Tunisian Chicken

Approx. 6 Servings



Amount	Size	Description
2	Lbs.	Chicken Breast – Cut into 2” Cubes
3	Tbl	Old Norse World Cuisine Tunisian Harissa
3	Tbl	Extra Virgin Olive Oil
4	Whole	Lemon – Cut into Wedges
¼	Cup	Fresh Mint for Garnish
2 – 3	Cups	White Rice of Choice

1. Add the Old Norse World Cuisine Tunisian Harissa Blend to 3 Tablespoons extra virgin olive oil in a sealable plastic bag
2. Add 2 pounds of chicken breast cut into 2-inch squares.
3. Seal the bag and shake to mix well.
4. Marinate for 4 hours, up to 24 hours.
5. Place chicken in skillet with a little canola oil and cook until done, turning often.
6. Before removing chicken, squeeze the juice of 1 lemon over chicken and stir for 1 to 2 minutes.
7. Serve over rice with lemon slices and fresh mint to garnish

