



ROASTED HARISSA CHICKEN

Prep + cook time: 1 hour 35 minutes (+ refrigeration) **Serves:** 4

Ingredients

1.8kg (3¾-pound) whole chicken	2 stalks celery (300g), trimmed
¾ cup (225g) harissa sauce	10 sprigs fresh lemon thyme
1 large carrot (180g), halved lengthways	1 medium garlic bulb (70g), halved crossways
1 large red onion (300g), quartered	2 tablespoons olive oil

1. Rinse chicken under cold water; pat dry inside and out with absorbent paper. Tuck wing tips under chicken. Brush harissa all over chicken; tie legs together with kitchen string. Cover; refrigerate 3 hours or overnight.
2. Preheat oven to 200°C/400°F.
3. Combine remaining ingredients in large shallow baking dish; top with chicken, season.
4. Roast chicken and vegetables about 1¼ hours or until chicken is cooked through. Cover; stand 10 minutes before serving.