



Harissa Marinade

Harissa Chicken Breast

2 Chicken Breasts

1 oz Oil

1 tbsp of HOB's Harissa

Salt and Pepper

Add chicken breasts to bowl, drizzle with oil, add HOB's harissa paste. Cover the bowl and leave to marinate in the fridge overnight.

Preheat the oven to 350F. Season both sides of chicken with salt and pepper, roast in the oven for 10-15 minutes or until the internal temperature of the thickest part of the breast reaches 66C.

Serve chicken with salad, potatoes or rice

Grilled Halloumi Burger

1 block of Halloumi

2 tsp of HOB's Harissa

1 oz Oil

6 burger bun

1 red onion

1 container alfalfa sprouts

½ cup Harissa Aioli (see recipe below)

Open and slice your halloumi into six pieces, place in a bowl with HOB's Harissa and drizzle with oil. Leave to marinate in the fridge for at least a few hours or overnight for best results.

Heat up the grill to medium-high heat, spray grill lightly, add sliced red onions, add cheese and cook for 2-3 minutes on each side.

Spread Harissa aioli on bun, serve grilled Halloumi on top of bun with grilled onions. Add alfalfa sprouts. Serve burger with salad and HOB Elderflower Dressing

Harissa Aioli

1 cup mayo

2 tbsp HOB harissa

salt & pepper to taste

Combine all ingredients together, check the season. If you like it spicy, add another tbsp of harissa