

Harissa chicken thighs (3 portions; 35 minutes)

For the sauce

6-8 tbsp olive oil
640g boneless chicken thighs
400g pack of chopped butternut squash

6 tsp harissa paste

1 lemon cut into quarters (optional)
feta crumbled on top (optional)

Preheat the oven to 200 degrees and add some salt to the chicken thighs.

Spread the oil over a large baking tray or oven dish, space the chicken out on the tray, and place the squash chunks around and over it, along with the lemon if using.

Top each chicken thigh with a tsp of harissa and bake for about 30 minutes (pop some rice on now if you're having it).

When the chicken juices run clear, take it out of the oven and crumble the feta on top.