

## **VeraVia – Grilled Chicken and Vegetable Platter Served with Harissa**

**Serves 2**

### **Grilled Chicken**

#### **Ingredients:**

2-4oz. chicken breast, boneless and skinless  
Rub: ¼ tsp each dried chipotle powder, dried garlic, dried oregano  
1 tbsp. olive oil  
Salt and pepper

#### **Method:**

- Mix rub ingredients together with olive oil and brush on to chicken breasts. Let sit for two hours or up to overnight.
- Grill until internal temperature measures 165 degrees.

### **Grilled Vegetables**

#### **Ingredients:**

1 yellow zucchini  
1 green zucchini  
1 red pepper  
1 carrot  
½ red onion  
2 cloves garlic, minced  
2 tbsp. olive oil  
Salt and pepper

#### **Method:**

- Slice vegetables all the same size and add to mixing bowl. Add garlic and olive oil.
- Season to taste and grill until golden brown.

## Harissa

### Ingredients:

4 each dried Guajillo and New Mexican chilies, stemmed and seeded  
¼ tsp. caraway seeds  
1/8 tsp. coriander seeds  
1/8 tsp. cumin seeds  
½ tsp. dried mint leaves  
1-1/2 tbsp. olive oil  
¾ tsp. salt  
3 small cloves garlic  
½ lemon, juiced

### Method:

- Cover chilies with boiling water and let sit for 30 minutes or until soft.
- Heat spices in a skillet over medium heat until aromatic. Remove, cool and grind to powder. Add mint to the mixture.
- Drain chilies and place into food processor with spices, olive oil, salt, garlic and lemon. Puree for around 2-3 minutes or until very smooth. Transfer to sterilized 8 oz. jar and fill with oil until all ingredients are submerged.
- Keep in fridge. (will keep for 2-3 weeks)

### To Assemble:

- Arrange grilled vegetables on one half of plate. Slice chicken and fan on the other side of the plate.
- Top chicken with harissa and serve.