

# Grilled Moroccan Orange Chicken with Harissa Glaze

*Serves 4:*

## Ingredients

1-4 pound chicken, cut into 8 pieces

Brine:

1/4 cup kosher salt

2 tablespoons sugar

5 to 6 cups cold water

Marinade:

1/2 cup orange juice

1 tablespoon lime juice

1 large garlic clove, pressed

1 teaspoon paprika

1 teaspoon cumin

1/2 teaspoon coriander

1/2 teaspoon cinnamon

pinch of red pepper chili flakes

1/4 cup minced cilantro

kosher salt and freshly ground black pepper

1/4 cup olive oil

Harissa Glaze:

1/2 cup orange juice

1 tablespoon lime juice

2 tablespoons honey

1 teaspoon Harissa, or more to taste

1/2 teaspoon cumin

1/2 teaspoon coriander

1/2 teaspoon cinnamon

kosher salt and freshly ground black pepper

instant couscous, as an accompaniment

## Preparation

In a large bowl, add 1/4 cup kosher salt, 2 tablespoons sugar and about 5 or 6 cups of water. Place chicken pieces into the brine, adding more water if needed to fully cover the bird. Place the bowl in the refrigerator for at least an hour, but preferably overnight.

Remove the chicken from the brine.

Rinse the pieces, pat dry with paper towel, and trim off any excess fat.

Lay the chicken in a shallow bowl or casserole.

Prepare the marinade: combine orange and lime juices, and add pressed garlic clove.

Stir in paprika, cumin, coriander, cinnamon, and a pinch of red pepper chili flakes.

Add minced fresh cilantro, and kosher salt and freshly ground black pepper to taste.

Whisk in olive oil.

Pour the marinade over the chicken, turning pieces to coat well.

Cover the casserole and refrigerate for at least an hour and up to 8 hours.

Remove chicken from refrigerator and allow to come to room temperature for an hour before cooking.

Prepare the grill, preferably charcoal.

Make Harissa Glaze: in a saucepan, combine citrus juices, honey, spices and harissa.

Bring mixture to a gentle boil, adjust heat, and reduce by half, until it's thick and syrupy.

Using tongs, place the chicken pieces on the grill skin side down and cook, covered for about 10 minutes.

Turn the pieces over and brush the finished side with Harissa Glaze.

Continue to cook another 8 to 10 minutes, until cooked through.

Instant couscous is easy to make: just follow the directions on the package.

Bring the water to a boil, turn off the heat and add the couscous and a pinch of kosher salt.

Cover and let steam for 5 to 10 minutes.

Using a fork, fluff the grains of couscous; add olive oil and stir well to coat.

Season to taste with kosher salt and minced cilantro leaves.

Serve the hot and spicy chicken alongside the couscous and Orange and Olive Salad.

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# Orange and Olive Salad

Serves 4:

## Ingredients

4 navel oranges  
1/2 small red onion, thinly sliced  
1/2 cup oil-cured black olives  
cilantro leaves

## Dressing:

1/4 cup orange juice  
1/4 teaspoon cumin  
1/2 teaspoon paprika, preferably smoked  
1 teaspoon honey  
2 teaspoons sherry vinegar  
1/2 cup extra virgin olive oil  
kosher salt and freshly ground black pepper

argan oil to finish (optional)

## Preparation

Begin by paring navel oranges to remove all peel and pith (the white bitter stuff). Cut off each end of the orange, stand on one end, then cut the peel away in strips. Slice the oranges crosswise into 1/2" thick slices and place in a bowl. Top with thin slices of red onion, oil-cured black olives (not pitted), and cilantro leaves.

To make the dressing, mix orange juice with cumin and smoked paprika (regular paprika will work, too). Whisk in honey, sherry vinegar, and extra virgin olive oil; season with kosher salt and black pepper. Sprinkle dressing over salad and let macerate for a few minutes before serving.

For a special final touch, drizzle nutty argan oil over the salad.

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