

# Hot HONEY-HARRISSA Chicken

1½ pounds boneless, skinless chicken thighs, trimmed and cut into 1-inch pieces

2 tablespoons avocado oil

¾ teaspoon salt, divided

3 tablespoons harissa paste

3 tablespoons hot honey, divided

½ teaspoon smoked paprika

3 tablespoons unsalted butter, cubed

1 tablespoon lemon juice, plus lemon wedges for serving

1½ teaspoons finely chopped fresh cilantro



1. Preheat oven to broil with rack in upper third position; line a large rimmed baking sheet with foil. Toss chicken pieces with oil and ½ tsp. salt on the prepared baking sheet until evenly coated. Arrange the chicken in a single layer, leaving space between each piece. Broil until lightly browned, ~7 mins.
2. Meanwhile, whisk harissa, 2 tbsps. honey, smoked paprika, and ⅛ tsp. salt together in a medium microwave-safe bowl. Microwave on High until bubbling, ~1 min. Add cubed butter and 1 tbsp. lemon juice; stir until the butter has melted. Transfer 1½ tbsps. of mixture to a small bowl and set aside.
3. Using tongs, transfer the chicken to the harissa mixture in the medium bowl; toss until evenly coated. Drain off and discard excess liquid from the baking sheet; arrange the coated chicken in a single layer. Broil until glossy, deeply browned and an instant-read thermometer inserted into the thickest portion registers 165°F, 3-4 mins. Transfer to a platter. Spoon any excess unburned sauce from the foil onto the chicken. Brush with the reserved 1½ tbsps. harissa mixture and drizzle with the remaining 1 tbsp. honey. Sprinkle with the remaining ⅛ tsp. salt and 1½ tps. cilantro. Serve with lemon wedges, if desired.