

## **Grilled Harissa Chicken Glaze - Developed by Just Friends Media**

### Ingredients:

4 boneless skinless chicken breast halves

2 tablespoons Culinary Tours Harissa Sauce, plus more for serving

¼ cup honey

1 teaspoon white vinegar

1 garlic clove minced

Culinary Tours Tunisian Olive Oil

¼ cup cilantro, optional

### Directions:

In a small saucepan add Culinary Tours Harissa Sauce, honey, vinegar and garlic. Bring to a boil over medium high heat. Whisk until sauce thickens enough to coat the back of a spoon. Heat grill over medium high heat. Brush chicken with Tunisian Olive Oil. Season with salt and pepper. Grill chicken 5 minutes on the first side. Flip chicken and cook another 4 minutes or until cooked through, and brush cooked side with glaze. Flip and cook a few seconds on the glaze side. Brush chicken with remaining glaze and serve topped with optional cilantro.