



Rosa Harissa Lettuce Wraps

(courtesy of @EatingwithEkta)

Serves 4

Prep Time: 1 hours

Ingredients

6 Tbsp Jars of Goodness Rosa Harissa Paste
4 Chicken breasts dices into ½ inch cubes OR 1 large butternut cut into ½ inch cubes (Squash can be replaced with 2/3 mushroom punnet)
2 Large heads of butter lettuce or Romaine lettuce
½ cup each of cilantro, thai basil, spring onions, red radish
1 Cup sliced red cabbage
1 Cup crushed toasted peanuts
½ Cup radish microgreens
1 Pack rice noodles
3 Tbsp vinegar
1 Tub Greek yoghurt
Salt to taste
2 Tbsp oil

METHOD

- Marinate the chicken or the butternut squash with the Rosa Harissa Paste for atleast 30 mins.
- Heat the oil in a wok or pan and add the chicken or butternut, stirring constantly to avoid sticking. Deglaze the wok with vinegar once a crust forms at the bottom. Cook until the mixture is almost dry and add the cilantro and salt to taste. Set aside to cool down slightly.
- Make your harissa yoghurt by adding a desired amount of the paste to the Greek yoghurt and gently fold it through.
- Serve at the table allowing everyone to customize their own wraps.