KENYAN RECIPES

Chicken Stew

The chicken stew is a **delicacy** all across Kenya. Here's how to *prepare* it



Ingredients

Kienyeji chicken	
Garlic	
Ginger	
Onion	
Tomatoes	
Salt to taste	
C. oil	

Procedure

- 1. Boil the chicken with salt, garlic and ginger till tender.
- 2. In a pan heat c.oil till hot.
- 3. Add your boiled chicken in batches. Fry till brown.
- 4. In a sufuria fry onion till it starts browning.
- 5. Add in your chicken and stir.
- 6. Add blended tomatoes and cover the sufuria.
- 7. Cook under low heat till tomatoes are fully cooked.
- 8. Add little water. Let it simmer for some minutes.
- 9. Garnish with dhania.

