

FREE RANGE CHICKEN (Ingokho) (Freilandhuhn)

By Margret Kahenda



INGREDIENTS

- 4 pieces of chicken (Freilandhuhn)
- 1 bunch of spring onions
- 3 medium sized tomatoes
- 1 litre of water
- 1 teaspoon of salt
- 1/4 cup of musherekha (indigenous tenderizer)



PREPARATION

- 1. Wash the chicken pieces and place in a cooking pan
- 2. Add onions
- 3. Stir till brown
- 4. Add tomatoes and stir
- 5. Add musherekha, (tenderizer) then water
- 6. Reduce heat and allow it to simmer for 25 minutes to cook.



NUTRITIONAL BENEFITS:

Chicken: Protein, fats, cholesterol sodium, Iron

