



## **Berbere Chicken and Chick Peas Stew**

### Ingredients

- 1 whole chicken – cut into 8 pieces, leave the skin on and score across the flesh
- 5 cloves of garlic finely chopped
- 1 brown onion finely chopped
- 1 big red chillies – de seeded and finely sliced
- 1 can of 400 grams Chic Peas
- 3 large tomatoes – roughly diced
- 3 teaspoon of [Le' Spice Berbere Spice Mix](#)
- 2.5 teaspoon of salt
- 1 cup of water
- 1/2 cup of oil

## Method

1. Heat up the oil over a low heat in a large casserole pot along with half of the garlic, half of the onion and half of the chillies. This is to season the oil which we are going to use to brown the chicken
2. After 1 minute, increase the flame to medium and in the same pot without removing the garlic, onion and chillies, start browning the chicken in batches until they have a bit of golden crust on the skin
3. If the garlic, onion and chillies started to burn, then turn the flame back into low
4. Remove the chicken and put them into a plate and keep it aside
5. After this, you may remove some of the oil by ladleling it out, I removed half of the oil in my pot as I don't want my stew to become too oily
6. Keep the flame on low and add the remaining garlic, onion and chillies and fry them until the onions are translucent
7. Add the chicken back to the pot
8. Add a little bit of water and scrape the brown bits on the bottom this will give extra flavour to the stew
9. Add the chopped tomatoes and a can of chick peas
10. Stir for 2 minutes
11. Then add the remaining water
12. Cover the pot with a tight-fitting lid or foil
13. And bake in the oven at 180 degree for 45 minutes
14. Serve with some flat bread or some nice and flufy steam rice