

Le' Spice Barbere Spice Mix Recipe:

Chicken Stew



Serves 6

Ingredients

1 whole chicken cut into 16 pieces
1 lemon
4 tablespoon oil
2 onions finely chopped
6 garlic cloves minced
3 tomatoes roughly chopped (or 1 can of crushed tomatoes)
4 hard boil eggs
2 teaspoon salt and
Ground black pepper to taste
Coriander finely chopped for garnish
4 tablespoons of **Le' Spice Barbere Spice Mix**

Method

Marinate the chicken in 1 juice of lemon for 1 hour
Heat the Large pan with the oil over a medium heat
Fry the chicken until brown on all sides
Take the chicken out from the pan and keep it aside
In the same pan add the onions and garlic and sauté until golden brown
Add the **Le' Spice Barbere Spice Mix**
Stir lightly so the spice doesn't stick to the bottom
Add the tomatoes

Add the salt

And put the chicken back to the pan

Add 2 cups of water

And let simmer for 35 minutes on slow heat

When the sauce is thicken and the you can see the oil rise up to the surface – turn off the flame

Cut the hard boil eggs in half

Add them into the stew

Push the eggs in to submerged it into the stew

Garnish with coriander

Serve with flat bread or rice

Note: chicken can be replaced with Lentils. (Cook the lentils separately for 20 minutes or until soften and drain the boiling water well)