

Peri Peri Chicken Livers



Day 27

Serves: 4-6

Preparation time:

10 min

Cooking time:

15 min

Ingredients:

- 750g chicken liver
- Oil for frying
- 1 **IMANA Chicken Super Stock Cube**
- 1 cup (250ml) water
- 1 x 410g can tomato and onion mix
- 4 Tablespoons (60ml) fruity chutney
- 2 Teaspoons (10ml) sugar
- 1 Tablespoon (15ml) Peri Peri or Chilli sauce
- 2 Tablespoons (30ml) **IMANA SUPER-SHEBA Tomato & Onion Stew Mix**

Method:

1. Fry the livers in heated oil until browned but still slightly pink inside. Remove and set aside.
2. Blend the **IMANA Chicken Super Stock Cube**, water, tomato & onion mix, chutney, sugar and Peri Peri Sauce and pour into a pan.
3. Heat until the sauce comes to the boil.
4. Add the livers and **IMANA SUPER-SHEBA Tomato & Onion Stew Mix** and cook until thick and livers are heated through.
5. Serve on bread, toast or over steaming pap.

TIP:

For a garlic variation replace the Peri Peri with 2 teaspoons of crushed garlic and 1 teaspoon of lemon juice.

This Recipe Uses

