

TASTE THE WORLD ~ RECIPE

Prepared by: **Sona Jobarteh** THE GAMBIA

BANJUL CHICKEN

Ingredients

- 1 large onion
- 1 bulb of garlic
- 1 500g Deggeh (or smooth peanut butter)
- 1 small jar olive oil
- 2 large or 4 small chicken breasts
- 1 packet chicken stock
- Salt
- 250 grams rice

Method

Fry onion with garlic and chicken until brown. Add water and bring to simmer. Add chicken stock, salt and Deggeh. Leave to simmer covered for 45 mins to an hour.

Cook rice.

Serve with sauce in the centre of the rice.

