



# ukwaju marinated chicken thighs

Beautiful flavors of the Kenyan coast come in full bloom in my ukwaju marinated spicy chicken thighs. You'll fall in love with this one!

### Ingredients

4 chicken thighs	1/2 a teaspoon of turmeric
5 cloves of garlic	1 teaspoon of black pepper
1 tablespoon of fresh rosemary	1/4 teaspoon of chilli flakes
5 tablespoons of balsamic (or apple cider) vinegar	Shalimar chicken tikka spice blend
1 teaspoon of paprika	Salt to taste
	Vegetable oil for frying

### Method

Remove your ukwaju from the pod. Place them in a pan with some water and let this simmer on low heat. After about 10 minutes, turn down the heat and let the ukwaju soak for another 10 minutes. They will swell up and make it easier to separate the pulp from the seeds. Remove the pulp and then discard the fibers and the seeds.

Place your chicken in a bowl. Add the vinegar, rosemary, garlic and ukwaju. Mix it roughly then add all the spiced and mix well until completely combined. Cover with a lid and let this marinate refrigerated for 8 hours or up to 3 days.

After the marination is done, pour all this into a sufuria and boil your chicken. Once done, dip it in a paste of shalimar + black pepper. Shallow fry the chicken until completely done and crispy. Remove from heat and serve!



SERVE WITH: a starch and veggie of choice 😊

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This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/ukwaju-tamarind-spicy-chicken-thighs/>