



Kuku wa Kupaka

A simple Kenyan chicken recipe; Kuku wa Kupaka, with enormous character and flavor will have you eating 71 plates before you're satisfied!



Ingredients

400g of chicken breast	1 tomato
1 cup of coconut milk	1/2 a teaspoon of tomato paste
1 tablespoon of soy sauce	1/4 teaspoon of turmeric
8 cloves of garlic, minced	1/4 teaspoon of paprika
1 teaspoon of rosemary	1/2 a teaspoon of black pepper
1/2 a teaspoon of chili flakes	Salt to taste
1 white onion, finely chopped	Vegetable oil for frying
1/2 a teaspoon of minced ginger	Fresh dhania (coriander) for garnish

Method

First, marinate your chicken breast. Place the breast in a bowl and add 4 cloves of minced garlic, rosemary, soy sauce and chili flakes and let this sit for about an hour but preferably overnight. Thereafter, put to boil with a little bit of water or chicken stock. Once almost done, set aside.

For the coconut sauce: add your white onion, coriander stalks, minced ginger and the remaining garlic. Allow that to cook until the onions are softened and garlic is fragrant. Add your tomato and tomato paste along with some salt, my turmeric, paprika and black pepper. This should simmer for about 5-7 minutes. Next, add the coconut milk and mixed it in and let it reduce for about 7 minutes. The nearly cooked chicken was then added and allowed to simmer for an additional 5 minutes for all flavors to sink in. Once done, garnish and serve with your favorite starch.



SERVE WITH: your favorite starch and a side of veggies

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/kuku-wa-kupaka/>