





## Ingredients

350 g of chicken liver	1 tablespoon of tomato paste
1 red onion, diced	1 tablespoon of onion powder
5 cloves of garlic, minced	1 teaspoon of turmeric
1/4 cup of dania stems	1 teaspoon of paprika
1/2 green hoho (green pepper), diced	1/4 teaspoon of chili flakes
1 sprig of rosemary	65 ml of coconut cream
1 tomato, diced	Salt and Pepper to taste

## Method

In your sufuria, add in your onion, rosemary, garlic, dania stems and hoho, Sautee until fragrant and softened. Add in the tomatoes, tomato paste, the spices, followed by a tiny bit of water and allow this to simmer until the tomatoes completely cook down. Add in the liver, and the coconut cream and cook for about 4-5 minutes and then serve.



**SERVE WITH:** any starch and veggie you like

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This recipe was brought to you by Kaluhi's Kitchen blog from: <https://www.kaluhiskitchen.com/coconut-cream-rosemary-chicken-liver/>

YouTube Video: [https://youtu.be/l\\_VFXedQe-A](https://youtu.be/l_VFXedQe-A)