



## CREAMY CREMORA PERI-PERI CHICKEN LIVERS

### Ingredients

- 62 grams NESTLÉ Cremora Original
- 1 Onions, Raw
- 1 Tomatoes, Red, Ripe, Raw, Year Round Average
- 1 teaspoons Spices, Pepper, Red Or Cayenne
- 1 teaspoons Garlic, Raw
- 1 kilograms Chicken, Liver, All Classes, Raw
- 2 tablespoons Oil, corn and canola
- 1 teaspoons Spices, poultry seasoning

### Instructions

1. On a clean cutting board, cut the onions into small cubes. \*Chef's Tip: Any other quick-cooking vegetables can be added.
2. Place a large pan with vegetable oil over medium-high heat.
3. Add the chopped onions, chilli spice and garlic. Sauté until the onions are translucent. \*Chef's Tip: Chopped fresh chillies can be added here to make it spicier.
4. Add the chicken livers to the pan and season with the chicken spice. Sauté for 5-6 minutes or until the livers have seared on all sides. \*Chef's Tip: Salt and pepper can be added here if preferred!
5. In the meantime, dissolve the NESTLÉ Cremora Original in ½ cup of warm water.
6. Add the grated tomatoes and the dissolved Cremora into the pan and mix through. Allow the chicken liver to simmer for 8-10 minutes or until a thick creamy sauce has formed. \*Chef's Tip: Cremora creates the creamiest sauce!
7. Garnish the livers with the chopped coriander, serve alongside toasted bread and ENJOY!

### Nutrients

Carbohydrates	5.69
Energy	152.35
Fats	9.81
Protein	17.23

34 Minutes

10