

Port de la cruz chicken

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A favourite dish in Venezuela, South America, this recipe is perfect to impress your In-laws or those special guests over supper Insha Allah!

You will need:

1 whole chicken skinned and sliced

1 cup chopped celery

1 cup chopped spring onion (You could substitute the spring onion With basil or leek)

1/2-3/4 cup soy sauce

100g butter

1 tsp lemon pepper

1 tsp lemon garlic

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1 tsp lemon herb

1 tsp bbq spice

1 tsp chicken spice

2 tsp chilli powder

1/4 tsp arad (turmeric powder)

Salt and pepper to taste

1 can nestle cream

1 bottle portugese sauce

Method:

Saute herbs in butter with soy sauce for 5-8 min on med high. Add more soy sauce if needed. The herbs should be nice and drenched in butter and soy sauce. Marinate chicken with all spices and masalas. Add chicken to soy mixture. Allow to cook for 15-20min on low. Mix nestle cream with portugese sauce according to ones taste. The more sauce u add the more pungent it will be. Drop nestle cream and let simmer for 8 min on low. Best served with fried rice.

Fried Rice

You will need:

2 cups cooked rice

2 cups mixed veg

2 Tbl butter

Salt and pepper to taste

5 Tbl oil

4 Tbl brown sugar

Method:

Saute mixed veg in butter, salt and pepper. When vegetables are soft, mix well into rice. Heat oil and sugar in a large pan or wok. Before the sugar crystalise, add rice and stir fry for 2-3 min on medium high.