

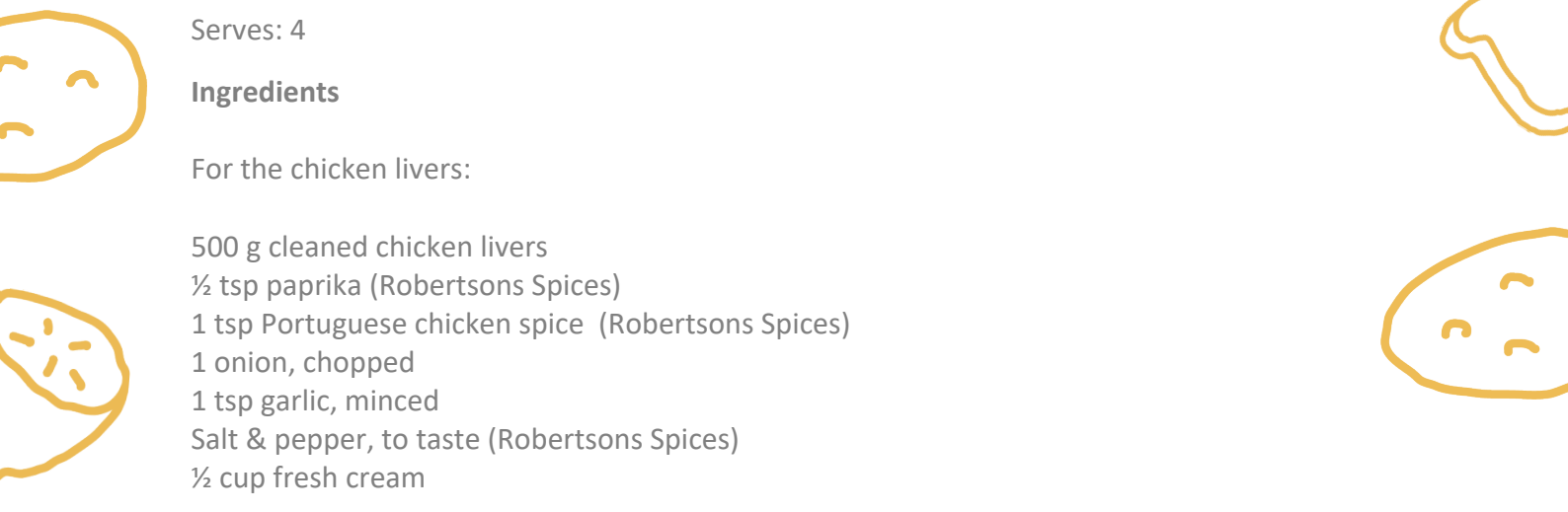


# SPICY CHICKEN LIVERS WITH PAP

Serves: 4

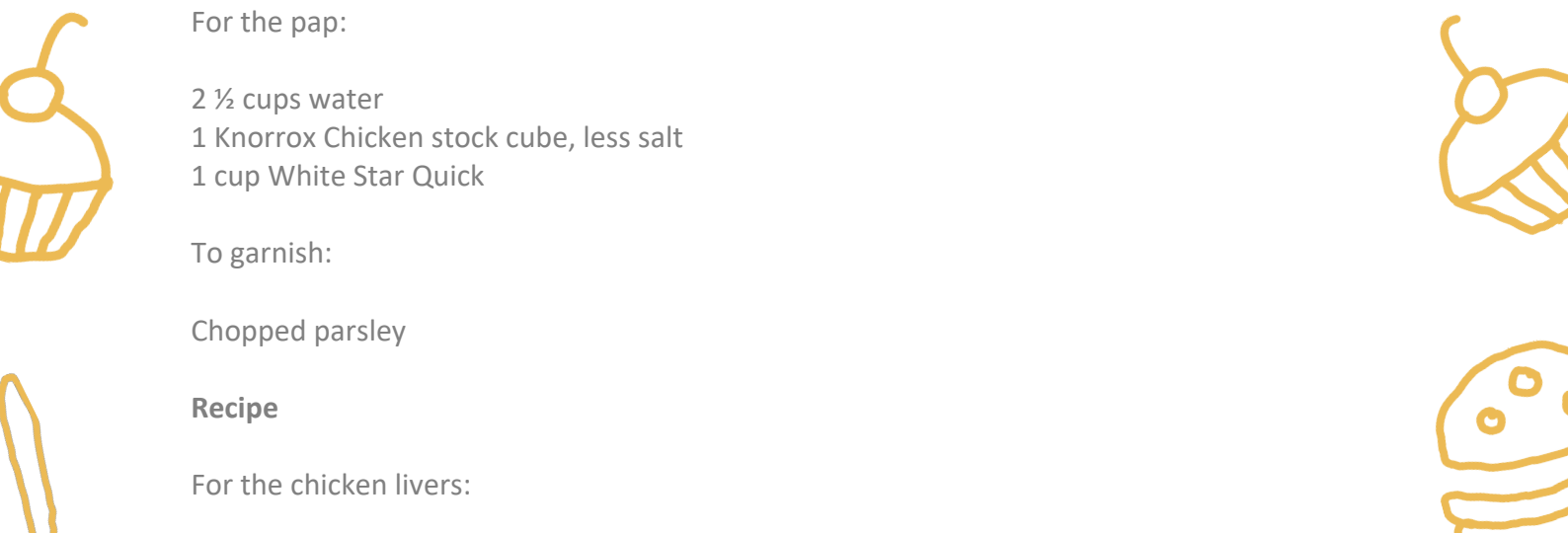
## Ingredients

For the chicken livers:



500 g cleaned chicken livers  
½ tsp paprika (Robertsons Spices)  
1 tsp Portuguese chicken spice (Robertsons Spices)  
1 onion, chopped  
1 tsp garlic, minced  
Salt & pepper, to taste (Robertsons Spices)  
½ cup fresh cream

For the pap:



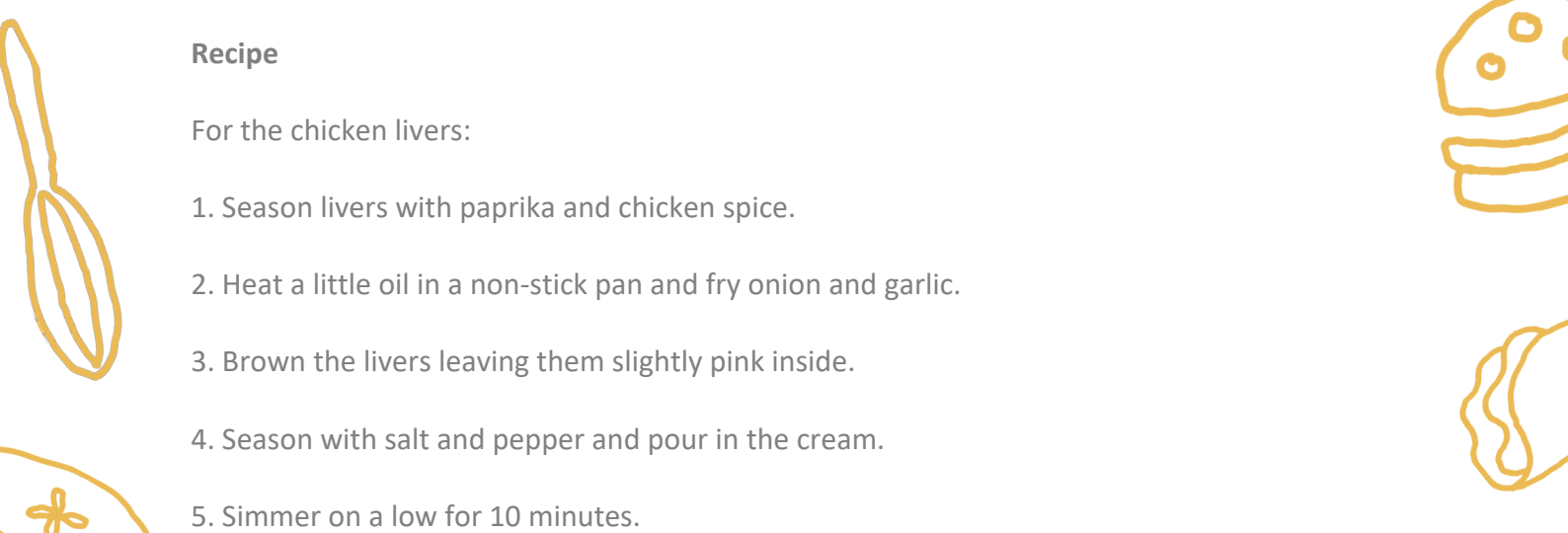

2 ½ cups water  
1 Knorrox Chicken stock cube, less salt  
1 cup White Star Quick

To garnish:

Chopped parsley

## Recipe

For the chicken livers:

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1. Season livers with paprika and chicken spice.
  2. Heat a little oil in a non-stick pan and fry onion and garlic.
  3. Brown the livers leaving them slightly pink inside.
  4. Season with salt and pepper and pour in the cream.
  5. Simmer on a low for 10 minutes.
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For the pap:

1. Bring the water and the Knorrox Chicken stock cube to a boil.
2. Add the maize meal and stir.
3. Bring to the boil and cook about 4-5 minutes until the pap is thick, stiff and cooked through.
4. Serve spicy chicken livers with stiff pap. Garnish with some chopped, fresh parsley and ENJOY!