



## Creamy Peri-Peri Chicken Livers

### Ingredients

- 2 tbsp Oil, cottonseed, salad or cooking
- 1 Medium Onions, Raw
- 1 Garlic, Raw
- 500 g Chicken, Liver, All Classes, Raw
- 30 mL Sauce, ready-to-serve, pepper or hot
- 30 g MAGGI Lazenby Worcester Sauce
- 410 g Tomato Products, Canned, Sauce
- 290 g Nestle Dessert & Cooking Cream
- 1 sprig Coriander (Cilantro) Leaves, Raw
- 1 g Peppers, Hot Chili, Red, Raw
- 1 Bread, Roll, Mexican, Bollilo

### Instruction

1. Heat the oil in a pan and gently fry the onion and garlic for 5 minutes. Increase the heat and add the chicken livers, searing each side for 1 minute.
2. Add the MAGGI LAZENBY worcestershire sauce and tomatoes and cook for 4-5 minutes.
3. Stir in the cream and simmer for 2 minutes. Serve topped with fresh coriander and chillies, if desired, and vetkoek or bread rolls.

### Nutrition

Carbohydrates	11.4 g
Energy	297.65 kcal
Fats	19.61 g
Protein	17.3 g

🕒 12 Minutes

⊕ 6 Portions