

CHICKEN IN TOMATO SAUCE



Ingredients

8 small pieces of Chicken
Tomato Ketchup
Tomato Paste
2 Bunches of Green Onions
3 Limes
1 Large Green Bell Pepper
1 Packet of Mayonnaise
1 Packet of Sazon
Maggi
Maggi powder
Mustard
Salt
Oil
Vinegar
8 oz. Water

Time: 1hr 40min

Serves: 4 persons

Directions:

1. Clean the chicken and rub with limes.
2. At the same time boil 4 Oz of the water with some spice for 40 minutes.
3. Cut the onion and bell pepper
4. With more lime juice soak the chicken in the boiled spicy water.
5. Mix all the ingredients in with the chicken.
6. Add the other 4 Oz of water.
7. Cook for about 1 hour until done.

Credits: Photos & reporting, Fedno LUBIN
Cook, Sourette TIDA