

# Yemenite Soup

## Other recipes



DIETARY:  
Contains Nuts, Gluten Free, Atkins, Diabetic, Low Fat, Coeliacs

### MAKING THIS RECIPE

#### Ingredients

Chicken Pieces (4 servings)  
**Hawaj Spice Blend** (2tsp)  
Onion (1 chopped)  
Potatoes (2 medium, quartered)  
**Sea Salt** (to taste)  
Vegetable Oil (4tbsp)

#### Method

- 1) Heat the vegetable oil until medium to hot.
- 2) Quickly stir in the Hawaj Spice Blend, chicken, onions and potatoes. Cook, stirring constantly, for about five minutes.
- 3) Add the salt and enough water to cover the chicken and bring to the boil. Turn heat down and simmer and for about an hour, adding more water if required.

PRINT THIS RECIPE 



**Sweet And Spicy Seven Seas Chicken**  
INDONESIAN

TAKE A LOOK



**Spicy Fried Meatballs With Mexican Potatoes**  
MEXICAN, WORLDWIDE

TAKE A LOOK



**Lebanese Rice With Beef, Sumac And Egg**  
MIDDLE EASTERN, MIDDLE EAST

TAKE A LOOK

### Buy the ingredients for this recipe

