

Yemenite Soup

MAKING THIS RECIPE

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

Ingredients

DIETARY:

Chicken Pieces (4 servings)

Hawaj Spice Blend (2tsp)

Onion (1 chopped)

Potatoes (2 medium, quartered)

Sea Salt (to taste)

Vegetable Oil (4tbsp)

Method

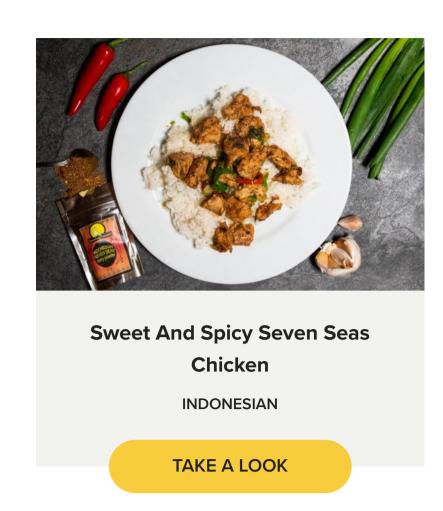
1) Heat the vegetable oil until medium to hot.

2) Quickly stir in the Hawaj Spice Blend, chicken, onions and potatoes. Cook, stirring constantly, for about five minutes.

PRINT THIS RECIPE 🖶

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.

Other recipes





Spicy Fried Meatballs With Mexican Potatoes

MEXICAN, WORLDWIDE

TAKE A LOOK



And Egg

MIDDLE EASTERN, MIDDLE EAST

TAKE A LOOK

Buy the ingredients for this recipe

