

## ETHIOPIAN BERBERE CHICKEN STEW (DORO WOT)

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### YOU WILL NEED *serve 6*

- 2 kgs skinless chicken pieces, gently scored
  - 70g butter
  - 4 cloves garlic, chopped
  - 4 large onions, chopped
  - 600g fresh tomatoes chopped
  - 2 tbsp Rubyspice Eastern Horn of Africa Bebere
  - 1 tspn salt, to taste
  - 6 shelled hard boiled eggs to serve (optional)
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### METHOD *prep 10 minutes, cooking time 75 minutes*

Melt the butter in a large heavy based pan.  
Sauté the onions and garlic gently for 10 minutes until golden brown.  
Add the tomatoes and berbere spice blend to the onion mix and stir until you can smell the fragrance of the spices.  
Add salt as needed.  
Cover and simmer on low heat for 15 minutes.  
Add the chicken pieces and stir well to coat. Bring the mix back to a simmer, cover and cook on low for 50 minutes or until chicken is tender.

*Arrange chicken pieces on serving dish with whole boiled eggs and pour sauce over.*

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