

# Chicken Yassa (serves 6)

## For the Nokos

1 medium sweet pepper  
40g root ginger  
40g garlic cloves  
1 chicken stock cube  
75g medium to mild chillies  
20g black peppercorns  
Bunch of spring onions

1 chicken (or chicken joints)  
1 litre vegetable oil

## For the Salad Garnish

175g tomatoes  
1 Cucumber  
2 or 3 eggs  
1 medium sweet pepper (*both peppers can be any colour*)  
1 Lemon

## For the Rice

510g rice rinsed ready to cook  
Salt (for cooking water)  
50g butter  
Tartrazine food colour (optional)  
200g Carrots  
250g Turnip  
50g Sultanas

## For the Onion Sauce

1 kg Onions  
2 tsp Dijon Mustard  
1 Stock Cube  
Lemon Juice (juice of 2 lemons)  
8 tbsp White Wine or Cider Vinegar

Prepare the Nokos ingredients. De-seed and chop the peppers and chillies, chop the ginger and peel the garlic cloves. Put all into a blender and pulverise into a fairly smooth paste (you can use a pestle and mortar for this).

Rub the chicken thoroughly with about  $\frac{1}{3}$  of the nokos (including inside if it's a whole chicken) and leave for an hour or so.

While the chicken is waiting, prepare the ingredients for the rice and the salad garnish. Quarter the carrots lengthwise then finely chop and dice the turnips to the same size. Zigzag cut the tomatoes and cut the cucumbers into 6cm lengths before cutting them likewise.

If cooking in an oven (ovens aren't normal in Senegal), preheat the oven according to the instructions (190c/fan 170c) with the chicken and roast the chicken in a roasting tin for the specified time. If you're doing it Senegalese style, add 5cm oil (less for joints) to a deep pan and fry until done. Once cooked, keep warm until ready to serve.

Steam the rice for 15 minutes over boiling, lightly salted water (you can boil the eggs in the water while you do this). Remove the eggs from the water and put the rice, butter, carrots, sultanas and turnips into it. Cook for 20-30 minutes till the rice is soft. Once cooked, keep the rice warm until ready to serve.

Add the onions to the hot oil in the pan (if the chicken was cooked in the oven, heat fresh oil). About 2 minutes after the onions have started cooking, add the remaining nokos and a stock cube. Five minutes later, add the mustard, vinegar and lemon juice. Turn the onions occasionally to ensure they're cooked evenly. When the onions are cooked, the meal is ready to serve.

To serve, spread the cooked rice over the bottom of a wide shallow sided dish .fluffing it up with a fork as you go. Then arrange the chicken in the centre and cover with the cooked onion sauce. Garnish with the prepared salad garnish and serve.