

**Name of the recipe: Aji de gallina – typical Peruvian dish**

*Author: Cecilia Valenzuela*

**Sports Coach**

Make sure you have everything you need and place them on your kitchen counter. This is called “mise en place” (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!



**Ingredients:**

1. 1 chicken breast
  2. 1 bouillon cube
  3. 2 marraquetas (as shown in picture)
  4. 1 box 200 ml wholecream
  5. half onion chopped
  6. 1 clove garlic
  7. 1 tsp paprika
  8. 1 tsp curcuma
  9. 3 to 4 potatoes (optional)
  10. 4 hard boiled eggs
- Salt & pepper to taste

**Optional:**

1. 500 grs frozen chicken breast slices
2. 1 cup milk
3. frozen stirfry
4. curry instead of curcuma.

**To prepare:**

1. Cook the chicken with the dressing until it is tender;
2. Soak the buns in either cream or milk and let set, then liquidize;
3. Chop the onion and garlic, stirfry, add curcuma and paprika;
4. In a deep pot add the bread mixture, stir at medium heat and add the stirfry until when stirring you can see the bottom of the pot;
5. Add the shredded/chopped chicken, then the add stock so that it isn't too thick;
6. Cook for around 10 minutes, check salt and pepper. Add more liquid if needed.
7. Place potatoes on the base of each portion, then add this mixture and at last the hard boiled egg slices.
8. Serve with white rice.