

BACHELOR'S CHICKEN LIVERS



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- 1 x 250 g tub chicken livers, cleaned and cut in half
- 1 onion, diced
- 1 teaspoon Italian herbs
- 1 flat teaspoon peri-peri or chilly powder
- 1 chicken stock cube, dissolved in a cup of hot water
- 1 tablespoon flour, dissolved in half cup water

Place all in a pan and bring to boil, then simmer for 15 minutes.

Done.

Recipe posted by Peter Ricken