



Creamy Curry Chicken Livers



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Ingredients

- 1 tablespoon coconut oil
- 1 onion, chopped
- 2 garlic cloves, crushed
- 1 tablespoon grated fresh ginger
- 1 finger fresh turmeric, grated
- 1 tablespoon mild curry powder
- 500g chicken livers
- 1/4 teaspoon chicken seasoning
- 1/4 teaspoon ground coriander
- Salt to taste
- black pepper to taste
- 400ml full-fat coconut cream
- chopped fresh coriander for garnish

Instructions

- In a large saucepan, heat the coconut oil on medium heat. Add the onion and sauté for 1-2 minutes until it softens.
- Add the garlic, ginger, turmeric, and sauté for 1-2 minutes. Add the curry powder and sauté for another 2 minutes.
- Add the chicken livers and cook until brown, stirring frequently. Season with chicken seasoning, ground coriander, salt, and pepper.
- Add the coconut cream and stir. Simmer on medium-low heat for 10-15 minutes until the sauce has reduced and thickened slightly and the chicken livers are fully cooked.
- Garnish with fresh coriander and serve warm with a slice of rye toast.

Note: This is delicious, topped with a soft fried egg.