

Piri Piri Chicken Livers



Ingredients:

- 250gm chicken livers (cut into small cubes)
- 1 tbsp garlic paste
- 2 tbsp oil
- 1 cup Chatkhaar Piri Piri Sauce
- ½ cup water

Method:

- Heat oil in a wok.
- Add garlic paste and the livers.
- Cook on high heat till they turn brown.
- Add in Chatkhaar Piri Piri Sauce and water and cook on medium heat till all the water has evaporated and the gravy is nice and thick.
- Garnish with coriander

Serve with butter and freshly baked buns.