

We're at ?M? in our Around the World for £4 or less quest. This started out as a bit of fun ?Let's find a recipe from every nation from A to Z with regional options for letters which don't have nations represented. ? You can see all the recipes we've tried so far here (Sorry they are not in Alphabetical order any more!)

So Poulet Yassa. It's a citrus Chicken dish which we served on a bed of fragrant rice.

## **Ingredients:-**

1 small Chicken

1 large Onion, sliced

3 Chilli Peppers, minced

1 tbsp Dijon Mustard

½ the juice of a Lemon and a Lime

Cider Vinegar

Vegetables of choice sliced

Oil

Salt & Pepper

## **Method:-**

- (1) Spatchcock the Chicken ? (<u>Details here</u>) and marinade in all the ingredients except the sliced Onion for at least 4 hours.
- (2) Cook the Chicken in the oven at 180c for 30 to 40 minutes until the thickest parts run clear which you pierce them.
- (3) In a pan using the cooked marinade and mean juices fry the Onion for 10 minutes.
- (4) Add your vegetables. We used Carrots cut into batons, sliced Red Pepper, sliced Mushrooms

and Peas.

- (5) Simmer until the vegetables are tender, but not too soft.
- (6) Cut the Chicken into large pieces removing all the bones and add to the pan, stirring until heated through.