

# Yassa Poulet (Chicken) - A Senegalese favorite, from Khadi Airdara

## Ingredients

- For two people
- 4 chicken leg quarters or chicken thighs or 1 whole chicken cut up into pieces
- 4 medium onions
- Lime or lemon juice, vinegar, green olives
- Salt, black pepper, cayenne pepper, ail ginger powder or fresh grinded (optional), dijon mustard,
- 1 cup white rice

## Preparation

1. Marinate the chicken by cleaning the chicken then pat dry. Marinade the chicken by mixing 1 tsp each of salt, cayenne pepper, black pepper, mustard, ground ginger, ail, the juice of 1 lime or lemon and about 1 tbsp of vinegar. Mix well, marinade the chicken and let rest in the fridge for at least 1 hour.
2. Marinade the onions. Cut the onion into wedges. Make the same marinade mix as above and mix with the onions Adjust the spices to your taste. Let rest also.
3. Grill the chicken outside or bake in the oven (350 degrees for 45-50 minutes)
4. Saute the onions in about a cup of oil, cook the onions slowly, stirring every so often to caramelize them. Right before they are done, add the grilled chicken, lower the heat again and let the flavor blend. Add the olives. This is the time to adjust the taste if needed by adding more spices.
5. Serve over cooked white rice.