

Peanut Sauce with Chicken

INGREDIENTS

1. 6 cups water
2. 5 bouillon cubes
3. 1 large onion, chopped
4. 1 pinch of oregano
5. 3 cloves garlic
6. 1 tablespoon lemon juice
7. 2 tablespoons tomato paste
8. 1 pinch cayenne pepper
9. 1 large tomato, diced
10. 1 14-ounce jar natural peanut butter
11. 2 boneless chicken breasts, cut into small pieces
12. 4 *habanero* peppers
13. 3 bay leaves
14. Salt and pepper to taste
15. 1 tablespoon oil

Method:

1. Sauté the onion and garlic in the oil until tender.
2. Add everything except the chicken and peanut butter. Bring it just to a boil to get the bouillon cubes dissolved. Bring it to a simmer and add the peanut butter. Let it simmer about an hour. Add the chicken breast. Simmer until the chicken breast is done. If a less spicy sauce is desired, leave the peppers whole. If a spicy sauce is desired, break them up a little, but take care not to release too much of the oils.
3. To reduce cooking time, just add the peanut butter and chicken all at once. Simmer until you like the consistency and the chicken is finished.