



Spicy Chicken Livers

Servings: 4

Prep Time: 10min

Cook Time: 15min

Ingredients

- 2 x 250 g thawed chicken livers
- Barbeque spice
- sunflower or olive oil
- 1 large onion, diced
- 5 ml bottled garlic puree
- 150 ml canned diced tomato
- 250 g sliced mushrooms, rinsed and patted dry
- 100 ml hot fruit chutney
- 4 Mini Foccacia, warmed according to pack instructions

Directions

1. Generously spice the livers with Barbeque spice, and toss them in 15 ml heated oil until cooked through.
2. Remove from pot and set aside.
3. Add a little more oil to the pot, and lightly sauté the onion and garlic together. Add in the mushrooms and sauté for 2 minutes until softened. Add the tomato and chutney and simmer gently for 3 minutes.
4. Add the livers back into the pot and reheat in the sauce. Check for seasoning.
5. Pile onto warmed foccacia halves and serve immediately.