

Senegalese Chicken Yassa

recipe by Bintou Agne

INGREDIENTS

- whole chicken cut into pieces
- 4 onions, sliced
- olives
- 1/4 cup lemon juice
- 1 garlic clove
- 2 tablespoons Dijon mustard
- 1 potato, peeled and cut into 4 pieces
- 1 carrot, peeled and cut into pieces
- salt and pepper
- 1/4 cup of parsley
- 1 chicken bouillon cube
- 1/4 cup Provençal herbs
- white rice

INSTRUCTIONS

1. Arrange the onions, garlic, lemon juice and Dijon mustard into a large bowl. Mix together to create a marinating sauce.
2. Place the chicken into the bowl, covering each piece. Let marinate for 2 hours.
3. Place in a pan and place in the oven. Let cook for 1 hour.
4. Add the carrot and potato. Let cook for another hour.
5. Serve the chicken with white rice.