

# HOW TO MAKE

## Poulet Yassa

### Shopping list

- 3 lb of chicken (dark meat)
- 9 TBS of Dijon mustard
- 2 bouillon cubes
- salt and pepper
- 3 TBS of minced garlic
- the juice of one lemon
- 3lb onions
- olive oil

### Step

### What to do

### What you need (serves 6)

### Marguerite's tip

1

Preheat the oven at 440 degrees Fahrenheit. Peel and mince the garlic. In a bowl combine: the mustard, the crumbled bouillon cube, the garlic, salt and pepper. Divide into 2 large bowls. In one add the lemon juice and the chicken. Marinate it 10 minutes and then place it on cookie sheets lined with foil. Broil in the oven for 20 minutes.

- 3 lb of chicken (dark meat)
- 9 TBS of Dijon mustard
- 2 bouillon cubes
- salt and pepper
- 3 TBS of minced garlic
- the juice of one lemon

« Comfort food at its best, this delicious dish from Senegal, the Yassa, can be made with lamb too...»

2

Slice the onions and marinate them in the second bowl. Heat the olive oil and cook the onions in it for 20 minutes. When the meat is seared add it to the onions and cook for 20 more minutes.

- 3lb onions
- olive oil

3

Serve with white rice. This is even better once reheated.