



Nora's Ghanaian Peanut Soup Recipe

Cuisine: Ghanaian

Prep Time: 15 minutes

Cook Time: 20 minutes

Ingredients:

- 2 medium onions – any type of your choice
- 4 medium cloves of garlic
- 1 cup of pasta sauce or 2 table spoons of tomato paste
- 2 medium fresh tomatoes
- Fresh ginger – size like 3 cloves of garlic
- 1 hot chili pepper or habanero or scotch bonnet
- Hard chicken/fowl/old chicken/stewed – 4 or 5 pieces
- 1 cup peanut butter
- Salt to taste (if you use salt) – I usually don't use salt
- 1 bouillon cube or Maggi cube or any seasoning of your choice (I usually use steak spice)
- Cooked rice (must very moist) – will be used for rice balls (I will explain ☺)

Cooking Instructions:

1. Wash your chicken and place it a pot with water covering a quarter of the pot. Add the bouillon cube or Maggi cube or any seasoning of your choice, dice one of the onions and add to the pot. Cover it up and let it steam.
2. In a blender, puree the garlic, ginger, tomatoes, pepper and onion.
3. Add the puree to the chicken in the pot on the stove. Add the tomato paste or pasta sauce and stir. In about a 2 minutes you can add the peanut butter and top it up with water.
4. You may increase the heat a bit but make sure it is not too much heat since peanut soup for whatever reason tends to burn or stick to the bottom of the pot easily so you will have to stir it every now and then.
5. Cook until the chicken is tender.
6. Once ready you can enjoy it at any time – as an appetizer or a main dish.

If you are having it as a main we usually eat it with rice balls, which is soft or moist cooked rice kneaded into round shape. You can also enjoy it with regular cooked rice too. You can serve them separately or you can have the soup over the rice in a bowl.

Hope you enjoyed the dish!