

# Kedjenou

## Ingredients

- 4-5 lbs chicken parts
- 2 onions, chopped
- 5 ripe tomatoes, chopped or a 15 to 28 oz can diced tomatoes
- 2 green bell peppers, chopped
- 1 Tbsp garlic, crushed
- 1 Tbsp pureed ginger root
- 1 tsp smoked paprika
- 1/4 tsp ground ginger
- 1 bay leaf
- salt to taste

## Directions

Preheat oven to 350°F.

Place all ingredients in a dutch oven or large ceramic oven-safe pan. Seal well with aluminum foil and then cover with oven-safe lid. Cook for at least 1 to 2 hours.

<http://www.marga.org/food/int/ivorycoast/chicken.html>