

Chicken with Papaya

For two

Ingredients

- 2 lbs chicken parts
- cooking oil (if needed)
- 2 - 3 cups cubed papaya
- 1" ginger root, peeled and grated
- 1 green chili, whole but seeded
- 1/2 tsp salt
- 1/2 tsp baking soda

Directions

Cut chicken parts into 2-bite pieces (e.g. cut thighs in thirds).

Heat a non-stick frying or saute pan over medium-high heat or a heat a thin layer of oil on a regular frying pan. Add the chicken and brown on both sides. Add the papaya, ginger, chili, salt and baking soda and stir well. Lower heat to medium and cook, stirring occasionally, until the chicken is cooked through, about 20 minutes.