

Malian Yassa Poulet

Ingredients

- 4 - 5 lbs chicken pieces
- 5 yellow onions, thinly sliced
- 2 lemons, thinly sliced
- 3/4 cup fresh lemon juice
- 3 Tbsp Dijon mustard
- 1 Tbsp ground mustard
- 2 tsp cayenne pepper or to taste
- salt & pepper to taste
- 1/2 cup peanut oil

Directions

In a large bowl, mix the chicken with the onions, lemons, lemon juice, Dijon mustard, ground mustard, cayenne and salt and pepper to taste. Cover and refrigerate for 2 hours.

Heat the oil in a large sauté pan over medium heat. Working in batches, brown the chicken on both sides, about 5 minutes per side. Set aside the chicken, remove the onion and lemon slices from the marinade, reserving the rest, and add to the hot oil. Sauté stirring frequently, until they brown and soften, about 10 minutes. Return the chicken to the pot. Add the rest of the marinade plus 1 cup of water. Reduce heat to a simmer and cook until the chicken is fully cooked, about 45 minutes.