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by MrsAbdeen

Red chicken

Ingredients

1 whole chicken, cut up into pieces
2 cinnamon sticks
1 small Tomato paste (tetra pack)
1 tbsp sugar
1/2 cube chicken stock
1 onion, chopped or sliced

Preparation

1. Fry up your onion in a little olive oil, add cinnamon sticks and chicken pieces until slightly browned. Dilute chicken stock cube in half cup boiling water and add to the pan. Mix sugar with your tomato paste and add to the chicken mix. Cook for about half hour - 45min or until chicken is cooked and sauce has thickened a bit. Serve with spaghetti/pasta and a little parmasan sprinkle.
2. So Voila! Its not Jamie Oliver but its dinner. And its yummy.

Cooks Note