



LEDNA'S JARDINEIRA – METHOD

Take the whole chicken and cut it into medium pieces. Marinate this with the lemon, olive oil, salt and oregano.

Place the chicken into a pre-heated oven (200 degrees) and allow to cook for 5 minutes.

While this is cooking, chop the potatoes and carrots into small chunks and then place them in the dish with the chicken.

After another 5 minutes, add wine or beer to make it juicy and then let it cook for a further 10 minutes.

Begin to boil your rice in salted water, stirring regularly until cooked. (Around 12 minutes).

While it is cooking, chop the onions and tomatoes into small chunks, ready to place in the dish.

After 10 minutes, place them into the dish with the rest of the ingredients and allow to cook for 5 minutes.

Finally, add some crushed garlic and peas and let it cook for another 5 to 10 minutes.

Last of all, enjoy this amazing Angolan-Portuguese delight!