

## Our Signature "Keshi Yená" Recipe

1/4 lb	boneless chicken, boiled and shredded
	oil for frying
1	green bell pepper, chopped
1	red bell pepper, chopped
2 Tbsp	raisins
	a pinch curry powder - (dash Tabasco if desired)
1	onion chopped
6	green olives, chopped
3 Tbsp	cucumber pickles, chopped
2 Tbsp	tomato paste
	salt and pepper to taste

1. Heat oil in a large pot until sizzling: add all ingredients except cheese and cook, stirring, until vegetables are tender. Let cool. For each serving, use a form the size of a soup cup. Grease the interior and line with slices of cheese. Fill with chicken stuffing and close the form with a slice of sheese.

2. Place cups in a large pan. Add hot water halfway up sides of cups; cover pan tightly with foil and steam for 12 minutes. Remove cups and cool for about 3 minutes.

