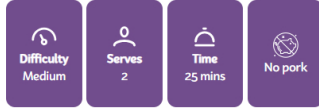


Eden

CHEESY CHICKEN AFRITADA

Meals Stove

Make this simple afritada more exciting and delicious by adding Eden Cheese



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What you need

- Cooking oil 3 tablespoons
- Red and green bell peppers, sliced in cubes 1 cup
- Medium potato, cut into cubes 1pc
- Medium carrot, cut into cubes 1pc
- Small onion, sliced into strips 1pc
- Minced garlic 1 tbsps
- Chicken (cut depending on preference) 700g
- Fish sauce, to taste
- Water 1 ½ cups
- Tomato Sauce (400g) 1 pc
- Ground black pepper, to taste
- Eden Original 160g, cubed 2 ½ bars

Putting it together

- 1 Heat the oil in a cooking pot. Fry the bell peppers, potatoes and carrots. Once lightly browned, remove from the oil and sauté the garlic and onion. Once onions are translucent, add in the chicken and cook until light brown. Season with fish sauce and cook a bit more for chicken to absorb the flavor.
- 2 Add the water to deglaze the pan, and then mix in the tomato sauce. Cover the pot and simmer in low to medium heat for 30 minutes or until the chicken gets tender.
- 3 Change to: Season with ground black pepper to taste. Stir in the Eden Cheese cubes and cook for 3 minutes more. Transfer to serving bowl and serve with hot rice.