Creamy Chicken Livers

Cooking time	20 mins
Preparation time	15 mins
Serves	6

Chicken livers cooked in a rich, creamy mushroom sauce make an easy, satisfying meal that's full of flavour. Serve with fresh bread to soak up every delicious bite!

Ingredients

- 500g chicken livers (cleaned and rinsed)
- 60ml (4 Tbsp) cooking oil (olive oil or any you have)
- ½ red onion, finely chopped
- A few chopped spring onions
- ½ red and ½ yellow pepper, chopped
- 1 Tbsp salt
- 15 ml (1 Tbsp) black pepper
- 15 ml (1 Tbsp) fish spice (or any all-purpose spice)
- 15 ml (1 Tbsp) dry mixed herbs
- 100g button mushrooms
- 60ml (4 Tbsp) Royco® Chicken & Mushroom Dry Cook-In Sauce
- 120 ml (½ cup) coconut cream (or fresh cream)

Recipe developed for Royco by @leyfortskitchen

Vegetarian

Replace the chicken livers with firm tofu cubes or button mushrooms. Brown them lightly in oil before continuing with the recipe.

Family Friendly

For younger kids, use milder seasoning and leave out the black pepper if they prefer a gentler taste.

Cook’s tips

If you like your livers a bit firmer, fry them a little longer before adding the sauce.

Don’t overcook them in the cream – they should stay soft inside but not soggy.

Method

1. Rinse and drain the chicken livers well. Set aside.
2. Heat oil in a pan on medium heat. Add the chicken livers and fry until they’re nicely browned (about 10 minutes).
3. Add the chopped onions, spring onions and peppers. Stir well.
4. Sprinkle in the salt, black pepper, fish spice and mixed herbs. Cook for about 5 minutes, stirring occasionally.
5. Add chopped button mushrooms (if using) and cook until soft.
6. Add the Royco® Chicken & Mushroom Dry Cook-In Sauce and coconut cream. Stir everything together.
7. Turn the heat down and let it simmer gently for 5 minutes, or until creamy and well mixed.

Recipe Tags

Chicken Livers, Dry Cook In Sauce

Related Recipes

Creamy Chicken and Pasta Bake

Cooking time

30 mins

Preparation time

20 mins

Macaroni Cheese with Tomato

Cooking time

30 mins

Preparation time

10 mins

Lamb Tray Tagine

Cooking time

180 mins

Preparation time

20 mins

Fiesta Mince Bowl

Cooking time

40 mins

Preparation time

10 mins

Ham, Mushroom and Cheese Bake

Cooking time

25 mins

Preparation time

10 mins

Butternut Risotto with Rocket and Feta

Cooking time

25-30 mins

Preparation time

5 mins

Bolognaise

Cooking time

30 mins

Preparation time

10 mins

Chicken & Mushroom Phyllo Pie

Cooking time

20 mins

Preparation time

15 mins

Penne with a Mediterranean Touch

Cooking time

15 mins

Preparation time

15 mins



Lamb Ragu Lasagna

Cooking time

35 mins

Preparation time

20 mins

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