

Chicken stew with pork belly

4 servings

1 kg chicken legs
300 g smoked pork belly
1 yellow onion
2 garlic cloves
1 can crushed tomatoes
2.5 dl chicken broth
2 tbsp soy sauce
2 tbsp pizza seasoning
2 bay leaves
1 tsp salt
0.5 tsp white pepper

Chop the garlic and yellow onion.

Brown the chicken and onion.

Cut the rind off the pork and dice the rest.

Put all ingredients in a pot (including the rind) and bring to the boil, then simmer for about 30 minutes under a lid.

Remove the rind and bay leaves.

Season with salt and pepper.