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## YOGHURT & CHICKEN POT

This uniquely flavoured pot is a favourite and already won the Northern Transvaal Potjiekos Competition. The lemon peel gives an extra bit of flavour to the food. The pot can be served with baked potatoes or on a bed of rice as the pot has a lovely sauce. It's enough for 6 to 8 people and a #3 pot is recommended.

### INGREDIENTS

2kg Chicken pieces  
MARINADE

2 Green peppers, cut length-wise  
500ml Yoghurt

300g Carrots, peeled and sliced  
500ml Dry white wine

6 Large potatoes, peeled and quartered  
10ml Dried thyme

100g Dried apricots  
10ml Grated lemon peel

200g Green beans, cut into pieces  
1 Large onion, finely chopped

150g Mushrooms, sliced  
5ml Ground black pepper

Salt to taste  
3 Bay leaves

1 Packet of mushroom soup  
5ml Dried 'dragon'

### METHOD

Mix all the ingredients of the marinade, pour over the chicken and allow to marinate for 6 to 8 hours. Heat the pot until very warm and braai the chicken, a few pieces at a time, along with the green pepper until golden brown. Layer the carrots, potatoes, apricots, beans and mushrooms above the meat. Sprinkle the salt over and pour in the marinade. Cover with the lid and allow the pot to simmer for approximately 2 hours. If, after this, there is still too much liquid in the pot, mix the soup powder in the sauce and allow the pot to simmer for a further 15 minutes.