

Doro Wat Ethiopian Chicken Dish

Jacob · 29/09/2024



Prep Time

1 hr 40 mins

Difficult

Medium

Servings

4

Description

I love Ethiopian food but had difficulty finding authentic recipes online I ultimately found 3 or 4 recipes and altered them all to incorporate them together in an attempt to capture the flavors in this doro wat Ethiopian chicken dish Typically served with injera and some side vegetable dish I prefer Atkilt a cabbage and potato dish but there are many delicious options

Ingredients

- - 1 cup unsalted butter
- divided - 1 onion
- chopped - 2 ½ cups water
- divided - 1 (6 ounce) can tomato paste - ¾ cup berbere seasoning - 1 teaspoon chopped garlic - ½ teaspoon ground ginger - 4 skinless
- boneless chicken breasts
- cubed - ½ cup sweet white wine - ½ teaspoon ground cardamom - ½ teaspoon freshly ground black pepper
- 4 hard-cooked eggs

Instructions

1. Melt 1/2 cup butter in a skillet over medium-low heat. Add onion; cook and stir until translucent
2. 5 to 6 minutes. Add 1/2 cup water and tomato paste; stir until hot
3. about 2 minutes. Stir in berbere
4. remaining 1/2 cup butter
5. garlic
6. and ginger. Reduce heat to low; cook until mixture thickens to a paste consistency
7. 20 to 30 minutes. Stir remaining 2 cups water into berbere paste; add chicken. Simmer until thickened to sauce consistency
8. about 45 minutes. Stir wine
9. cardamom
10. and black pepper into sauce; add hard-cooked eggs. Cook until sauce is slightly reduced
11. about 15 minutes more. Cook's Notes: Berbere is very spicy
12. so if you are sensitive
13. reduce the amount in the recipe. If you are unable to find berbere
14. I have a recipe that comes close: Berbere (Ethiopian Spice). However
15. it seems there are many possible variations. You can substitute any other type of meat for the chicken breast
16. if desired.