Mafé
(African Chicken Peanut Stew)

6 boneless, skinless chicken thighs (about 1 lb.)
3 boneless, skinless chicken breasts (about ¾ lb.)
1 medium onion, chopped (1 cup)
¾ c. peanut butter
1 can diced tomatoes, undrained
1 ¾ c. chicken broth
2 tbsp. grated gingerroot
2 tbsp. tomato paste
2 tsp. curry powder
1 tsp. crushed red pepper flakes
½ tsp. salt
1 ½ lb. sweet potatoes (3 medium), peeled and cubed (about 4 cups)
1 lb. small red potatoes (about 12) cut into eighths (about 2 ½ cups)

Spray 5 to 6 quart slow cooker with cooking spray. In cooker, layer all ingredients, spooning peanut butter in dollops.

Cover; cook on low heat setting 8 to 10 hours. Break up chicken before serving.

Makes 8 servings (1 ½ cups each).