

Mafé

(African Chicken Peanut Stew)

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