

CHICKEN LIVER SALAD

Diary
of a
PMP
Mom.

Serves 2-3 persons



This is a salad, I love.. its my own creation.. To be fair...this used to my regular order at one of my favorite restaurants and it was discontinued. I had no choice but to re-create it myself at home.

A bunch of Rocket Leaves (*also known as Arugula or Roquette*)
450 gm. Chicken Liver

1 Pomegranate
1-2 tsp. Pomegranate Molasses
1/2 tsp. Red Chili Powder
1/2 tsp. Salt
1/2 tsp. Chat Masala
2 tsp. Brown Sugar
1 tsp. Vinegar
1 tsp. Soy Sauce

1 tbsp. Oil
2-3 tsp. Crushed Garlic

Salad Dressing:
2 tbsp. Pomegranate Molasses
1 Lemon (*Juice*)
2 tbsp. Olive Oil
a pinch of freshly crushed black pepper

- 1 Sauté the garlic in oil on about medium heat, for a couple of minutes.
- 2 Add the liver and fry for a couple of more minutes and then add salt, chili, vinegar, soy sauce & chat masala and cook covered until its done.
- 3 Then add the brown sugar and the 1 tsp. Pomegranate molasses (*to add the sweet touch*) for a few minutes and beautiful glaze comes on top. (*DO NOT over cook the liver, or else its gets hard and chewy!*). Liver is done.. let it cool down and come to room temperature.
- 4 Mix all the dressing ingredients together and give it a good shake. Dressing done.
- 5 Now place the rocket leaves around in the serving plate, put the liver in the middle and sprinkle the pomegranate seeds over the rocket leaves.
- 6 Pour the dressing, right before serving it and Enjoy!