CHICKEN PEPPER SOUP

Ingredients

- Turkey
- Chicken
- Water
- Pepper soup seasoning
- Mint (chopped)
- Garlic (crushed)
- Chillies (chopped)
- Onion (chopped)
- Crayfish (ground)
- Pepper
- Salt

Procedure

1. Wash the meat (turkey and chicken) and put in a pot with a little water.
2. Season with salt, chopped onion, chillies, and crushed garlic and boil for 20 minutes.

3. Add the pepper soup seasoning and continue to cook for 20 minutes more or till the meat becomes tender.
4. Add the crayfish and mint leaves.
5. Stir and simmer for some minutes.
6. Bring it down and serve.