

# CONGO CHICKEN STEW

*Muamba nsusu* is a peanut-chicken stew that's popular in the Democratic Republic of the Congo. Here's a version you can make at home. Be sure to get an adult's help!

**1 medium onion, diced**  
**1 large carrot, diced**  
**2 tablespoons oil**  
**1/2 cup peanut butter**  
**1 cup tomato sauce**  
**2 cups chicken broth**  
**2 pounds cooked chicken, chopped**  
**cooked rice**

1. In a large pot, cook the onion and carrot in the oil for a few minutes until they're soft.
2. Add the peanut butter and tomato sauce and mix well.
3. Stir in the chicken broth a little at a time.
4. Add the chicken and let it all cook together for several minutes until the stew has thickened. If you want, stir in a teaspoon of crushed red pepper or a dash of cayenne pepper to add some spice.
5. Serve over rice. Enjoy!



## Jungle Search

Can you find the six hidden animals? Color in each one.