

RECIPE

NONNA CANNABIS



THE BEST RECIPES WITH CANNABIS

Chicken in cannabis sauce

Hello, I am Nonna Cannabis "The Italian granny who cooks with herbs".

Today I'm going to teach you a delicious chicken with a great ingredient "cannabis sauce".

Ingredients:

- 6 pieces of chicken without skin
- 1/2 kg of cut tomatoes
- 1 large paprika red chopped
- 1/4 chopped onion
- 1 smoked pork chop in pieces
- 1 liter of chicken broth
- 1 sweet bud of cannabis
- 4 pumpkins cut into cubes
- 1 cup of cannabis oil
- Salt and pepper to taste

Preparation:

Season the chicken with salt and pepper, sauté it in a pan with little cannabis oil to seal it; Remove and reserve.

In the same pan, place a little more cannabis oil and fry the tomatoes, onion and paprika until the tomatoes are soft but not debris.

Line them with half the broth and the tender cannabis bud to make a sauce; Pour into the pan, add the rest of the broth; When it boils, lower the heat.

Add the chicken and the cut pumpkins, season with salt and pepper and cook over medium heat until the meat is cooked.

Serve hot on a plate with slices of toast.

Recipe for 6 people.

This has been all for this week, and do not forget:

Pharmamedic and Nonna Cannabis are here to give you a healthier life!

NOTE: If you are starting to consume this type of recipes, we recommend using small doses of herbs to prevent future adverse reactions in the body.