



CHICKEN LIVERS WITH CHILLI & GARLIC INFUSED OLIVE OIL

250 GMS	Chicken Livers	Rub Cashew pieces with Sathya Chilli & Garlic Infused Olive Oil and salt, roast in a oven (125*c) until golden brown, set aside.
1/2	Medium Onion	
50 gms	Raw Cashew pieces	Rub the Chicken livers with 1/2 grated onion and salt to taste, cook in Sathya Chilli and Garlic Infused Olive Oil until light brown. Be careful not to over or undercook the chicken livers.
	Salt to taste	
2 Tbsp	Sathya Chilli & Garlic Infused Olive Oil	Top with roasted Cashew pieces and serve

