

# Chamorro: Chicken Kelaguen

Courtesy of Bernice Perez

Recipe Source: Maria L. Perez



## Chicken Kelaguen

½	Chicken
2	Lemon, squeezed
½ tsp	Salt or to taste
2 stalks	Green Onion
2-4	Red Chili Pepper
½ cup	Grated Coconut (optional)



Barbeque or bake chicken until half cooked. Cool, and then de-bone chicken. Chop into small pieces. *Squeeze lemon juice onto chicken.*

Slice green onion and chili peppers finely. Add in to chicken. Season with salt according to taste. Add grated coconut and mix. Chill until ready to serve.

by: Maria L. Perez