



# NYAMA CHOMA CRISP & STICKY CHICKEN



## INGREDIENTS

- 1kg chicken, cut into pieces
- 2 tbsp baking powder
- 3 tbsp Nyama Choma BBQ Spice
- 30ml olive oil
- 50ml Nyama Choma BBQ Sauce
- 30ml honey
- 1/4 cup brown sugar
- 60ml soy sauce

## METHOD:

- Preheat the oven to 200°C.
- Combine the chicken pieces, baking powder and Nyama Choma BBQ Spice in a bowl and toss to coat each chicken piece.
- Place the chicken pieces on a baking rack and drizzle with olive oil.
- Roast for 45 minutes until the appearance is golden brown.
- In the meantime, combine and heat Nyama Choma BBQ Sauce, honey, brown sugar and soy sauce in the microwave or on a stove top.
- Place the chicken in a large bowl and toss the sticky sauce through the pieces.
- Serve with dipping sauce of your choice.

