



NYAMA CHOMA LEFTOVER CHICKEN CURRY

INGREDIENTS

- Leftover chicken, cut into pieces
- 2 tbsp plain yogurt
- 2 tbsp Nyama Choma Sishebo Mix
- 2 tbsp turmeric
- 1 onion finely chopped
- 4 garlic cloves crushed
- 1 tsp ginger crushed
- 1 tomato, diced
- Pinch of sugar
- 1 cup cream

METHOD:

- Place the chicken leftovers into a bowl. Set aside.
- In a separate bowl, Combine yogurt, 1 tablespoon Nyama Choma Sishebo Mix, 1 tablespoon turmeric.
- Cover and refrigerate the marinade for 30 minutes.
- In a large pan, heat a little oil and brown the chicken. Remove from the pan.
- Add onion, garlic and ginger to the pan and fry until soft.
- Add the remaining spices and cook for 1 minute then pour in the tomatoes.
- Bring to a simmer then add sugar.
- Add the chicken to the pan and pour in the cream.
- Reduce the heat and allow to simmer until the sauce has thickened and flavours have been infused into the chicken.
- 10. Serve with rice or dumplings.

