



# NYAMA CHOMA SPICY CHICKEN MAYO SANDWICH

## INGREDIENTS

- 2 slices bread
- 1 cup chicken, cooked and shredded
- 1 tbsp oil
- 1 tbsp garlic
- 1 pinch chilli powder
- 1 pinch Nyama Choma Chicken Spice
- 3 tbsp mayonnaise
- 2 tbsp red pepper, diced
- 2 tbsp green pepper, diced
- 1 tomato sliced
- A few lettuce leaves

## METHOD:

- Heat oil in a saucepan and sauté garlic until soft.
- Add in chicken, sprinkle in chilli powder, Nyama Choma Chicken Spice and salt and pepper. Turn off stove, transfer to a bowl and let cool.
- Add diced pepper and mayonnaise. Mix well.
- Spread over the bread and top with tomato slices and lettuce.
- Cover with the other slice of bread and press down.

