



NYAMA CHOMA ULTIMATE CHAKALAKA

INGREDIENTS

- 1 large onion
- 1/2 green pepper & red pepper
- 3 carrots
- 2 large chopped tomatoes
- 1 tin baked beans
- 2 tbsp Nyama Choma Chicken Spice
- 1 tbsp Nyama Choma BBQ Spice
- 3 tbsp Nyama Choma BBQ Sauce
- Salt and pepper to taste

METHOD:

- Heat oil in a large pan and fry onion and green & red pepper until soft.
- Add Nyama Choma Chicken Spice and Nyama Choma BBQ Spice and stir in for a minute.
- Add in carrots and fry for another minute.
- Stir in tomatoes
- Cover the pot with a lid and allow to cook for 5 minutes at low heat.
- Add the tin-baked beans, and Nyama Choma BBQ Sauce and stir well.
- Cover the pot with a lid and allow to simmer for 10 minutes.
- Add salt & pepper to taste
- Serve hot or cold with your braai

