



NYAMA CHOMA CHEESY CHICKEN BURRITO

INGREDIENTS

- 1kg chicken breasts, cut into small pieces
- ½ tsp salt
- ¼ tsp pepper
- 1 tsp chilli powder
- 1 tsp cumin
- 1 tsp Nyama Choma Grill Seasoning
- 2 tbsp oil
- 1 onion, chopped
- 3 cloves garlic, minced
- 1 red bell pepper, chopped
- ¼ cup water
- 8 large flour tortillas
- 1 cup corn (canned)
- 2 cups cheddar cheese (shredded)
- Nyama Choma BBQ Sauce, to serve



METHOD:

- Season the chicken pieces with salt, pepper, chilli powder, cumin and Nyama Choma Grill Seasoning. Mix to combine.
- Heat oil in a large pan, add chicken pieces and cook over medium-high heat until the chicken is cooked through.
- Add the onion, garlic, and red pepper to the pan and stir. Cook until the onion is soft. Add the water and stir. Cook for 2 minutes until the mixture thickens.
- Warm the tortillas in the microwave for 30 seconds.
- Assemble the burritos by layering them with chicken filling, corn, and cheese and then folding them up burrito style.
- Pan fry over medium-high heat for 2 minutes per side or until the tortilla is golden brown and the cheese melts. Alternatively, heat using a flat griller until tortilla is crispy.
- Serve with Nyama Choma BBQ Sauce.

