



# NYAMA CHOMA LEMON & HERB CHICKEN

## INGREDIENTS

- 2 chicken breasts, halved
- 1 lemon, juiced, divided
- 1 tbsp olive oil
- 1 tbsp Nyama Choma Chicken Spice
- 1 pinch origanum/herb of your choice
- Black pepper to taste
- Fresh parsley for garnish (optional)



## METHOD:

- Place the chicken breasts in a bowl. Pour 1/2 of the lemon juice over the chicken and season with Nyama Choma Chicken Spice.
- Heat oil in a pan over medium-low heat.
- Add chicken to the hot oil, along with the remaining lemon juice and origanum/herb of your choice.
- Season with pepper and sauté until golden brown for 5-10 minutes per side.
- Serve with parsley for garnish (optional)

