



# NYAMA CHOMA CHICKEN TOMATO SMOOR



## INGREDIENTS

- 300g chicken drumsticks
- 1 onion, sliced thinly
- 1½ tbsp crushed garlic
- 1 tomato, diced
- 1 tbsp tomato purée
- cooking oil, for frying
- 1½ cups water
- 2 tbsp Nyama Choma BBQ Spice

## METHOD:

- Heat the cooking oil in a large saucepan and gently place in the chicken drumsticks. Cook the chicken until half-done and remove.
- Heat more cooking oil in the pan and fry onion and garlic until soft and fragrant.
- Return the chicken to the pan and fry for 5 minutes, then add the tomato.
- Add enough water to cover the drumsticks and stir.
- Add Nyama Choma BBQ Spice and tomato purée.
- Allow to simmer uncovered until the sauce thickens and the chicken cooks through.
- Serve immediately with rice or pap.

