

# NYAMA CHOMA BBQ CHICKEN POT



## INGREDIENTS

- 1 large Onion
- 1x tablespoon Garlic (minced)
- 500g Chicken Breasts (cubed)
- 250g Frozen Veggie Mix (carrots, corn, green beans)
- 1 Red Pepper (sliced)
- 2x tablespoons Nyama Choma BBQ Spice (or 3x tablespoons for extra VavaVum)

## METHOD:

- In a pot on medium heat, sauté onions, garlic and red pepper until golden and fragrant.
- Add cubed chicken breasts to the pot and sprinkle Nyama Choma BBQ spice generously over the mix. Sizzle until chicken is golden brown.
- Toss in the frozen veggie mix. Stir until veggies are slightly tender.
- Cover the pot and let the pot meal simmer on low heat for 5-10 minutes.
- Serve as is or over rice/pap

