



NYAMA CHOMA CHICKEN STIR-FRY



INGREDIENTS

- 500g chicken fillets, thinly sliced/cubed
- 1 red pepper, sliced
- Green onions (optional), sliced
- 1 onion, sliced
- 1 cup Nyama Choma BBQ Sauce
- 1 tablespoon Nyama Choma BBQ Spice, Chicken Spice, or Grill Seasoning (choose your favourite!)
- 2 tablespoons cooking oil
- Cooked rice or noodles for serving

METHOD:

- In a bowl, combine the sliced chicken fillets and onion with your chosen Nyama Choma spice – BBQ, Chicken, or Grill Seasoning. Let it marinate for at least 15 minutes.
- Heat cooking oil in a wok or large pan/pot over medium-high heat. Add the marinated chicken and stir-fry until golden and cooked through.
- Toss in the sliced red pepper and green onions (if using). Stir-fry for an additional 2-3 minutes until the veggies are slightly tender yet vibrant.
- Pour in the Nyama Choma BBQ Sauce, ensuring every piece gets coated in that deliciousness. Stir-fry for another 2 minutes until everything is well combined and saucy.
- Dish up the stir-fry over a bed of cooked rice or noodles. Garnish with extra green onions if you like.

