



CHICKEN POT PIE

This is not a garage pie, chomi. This is tender chicken cooked down proper, hit with Nyama Choma Chicken Spice, then taken all the way up with that rich-rich Nyama Choma Sishebo Spice. Kasi comfort, but make it boujee with that golden pastry on top. Yoh!

Because one spice? Hayi. Today the flavour family must work together. 🔥

INGREDIENTS

- * 1 whole chicken, cut into pieces
- * 3 tbsp cooking oil
- * 2 tbsp Nyama Choma Chicken Spice
- * 1 large onion, chopped
- * 2 tbsp crushed garlic
- * 2 carrots, diced
- * 2 medium potatoes, cubed
- * 2 tbsp Nyama Choma Sishebo Spice
- * 2 tbsp tomato paste
- * 2 tbsp flour mixed with 4 tbsp water
- * ½ cup frozen peas
- * 1 sheet puff pastry
- * 1 egg, beaten

METHOD:

Recipe:

1. Heat oil in a heavy pot. Brown your chicken pieces with Nyama Choma Chicken Spice until golden.
2. In the same pot, add onion, garlic and carrots. Let them soften nicely because we're building flavour here, no rushing.
3. Add tomato paste and Nyama Choma Sishebo Spice. Stir and cook for 2 minutes until the pot starts smelling like home. Cover and let it simmer until tender.
4. Add your potatoes and cook until soft.
5. Stir in the flour slurry and let that sauce get thick-thick and rich, then debone the chicken into chunky pieces.
6. Move everything into a baking dish or keep it in an ovenproof pot. Let it cool slightly.
7. Add frozen peas, cover with puff pastry and brush with egg wash. Make shapes on top if you're feeling fancy-fancy.
8. Bake at 180°C for 25–30 mins until the pastry is golden and showing off.

