



CHICKEN LIVERS & PAP

pull up with pap + livers to fix the vibes. Creamy, spicy, saucy, and that Sishebo hit? Yoh. This one is proper home food that slaps every time!

INGREDIENTS

- Chicken livers
- Tomato
- Mixed peppers
- Onions
- Oil
- Sugar
- Nyama Choma Chicken Spice
- Nyama Choma Original Seasoning
- Nyama Choma Sishebo Spice (Top secret 😏)
- 2 cups white maize meal
- 2½ cups water (For pap)
- Cream (for the saucy finish)
- Green chillies (to top it off)



Pap (uMama Style)

1. Bring 2½ cups water to a boil.
2. Sprinkle in 2 cups maize meal and stir fast-fast with a wooden spoon/whisk so there's no lumps.
3. Add in your Nyama Choma Original Seasoning.
4. Turn the heat down low, cover, and let it simmer for 10 minutes.
5. Open, stir properly until it's thick and smooth. (Pap must stand strong 🥲)

Chicken Livers (Full Flava)

1. Dice your peppers, onion, and tomato, and fry in a pan with a bit of oil.
2. Add in your sugar to balance the vibes.
3. Now drop in your secret agent: Nyama Choma Sishebo Spice 🔥 (don't be shy).
4. Add your cream and let it get saucy.
5. In a bowl, coat the livers with oil + Nyama Choma Chicken Spice (and a pinch of Original Seasoning if you want extra punch).
6. Fry livers in a separate pan until golden brown, then add them into the creamy veg mix.
7. Top with green chillies, plate with pap, and enjoy like a champion.