



Having trouble with finishing your leftover **nyama choma**? This dry fry recipe will show you how to re-cook this already smokey, juicy Kenyan delicacy.

Ingredients

Left over nyama choma, about 500 grams

1/2 a teaspoon of cayenne pepper, or freshly chopped chili

1 tablespoon of black pepper

2 small red onion, sliced

4 cloves of garlic, minced

1/4 of a thumb sized garlic, root minced

2 tomatoes, grated



Method

In a frying pan, heat some vegetable oil. Add the onions, black pepper and the cayenne and fry them until they are soft.

To this add the nyama choma. Let this fry with the onions on medium high heat until they develop a deeper color.

Add your tomatoes and the minced ginger and garlic. Mix it all in, add a 1/4 cup of hot water and cover with a lid and allow this to simmer for 5- 10 minutes.

Serve.



SERVE WITH: preferably with hot ugali, kachumbari or creamed managu.

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/cayenne-red-onion-nyamachoma-dry-fry/>