

sweet chili mbuzi choma ROLEX



Discovery of new cuisines is what makes cooking exiting!! This dish is a fusion of Ugandan, Kenyan and Tanzanian flavors, all wrapped in one glorious rolex.

Ingredients

1 chapati	2 tomatoes
2 eggs	1 clove of garlic, finely chopped
Mbuzi choma (roast goat meat), 1 cup, finely chopped	1/2 a teaspoon of cayenne pepper
1 red onion	5 dates, cored and finely chopped
	1 bunch of coriander

Method

On a plate, place your cooked chapati. This is the base of all other ingredients and core to making a rolex.

In a pan, add some vegetable oil and heat it. To this, add your whisked eggs. Before it sets, sprinkle some chopped tomatoes. Cook your omelette until done and then add it on top of the chapati.

For your meat, add some finely chopped red onion and garlic and let it cook until fragrant. Add your tomatoes the cayenne pepper and let this cook down for about 2 minutes. Add your very finely chopped meat and the dates and let these two cook together for about 5-7 minutes. Once done, add this over the egg, making the third layer.

Add some cheddar cheese, and fresh coriander. Then, with a firm grip, roll the chapati, folding everything within it. Then slice in half and dig in!



SERVE WITH: tall glass of your favorite drink

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/sweet-chili-mbuzi-choma-rolex/>

