



*cheese* Love

## NYAMA CHOMA BURGER

### INGREDIENTS

- 4 slices CheeseLove Burger Cheese (Cheddar)
- 500 grams goat meat (shoulder or leg)
- 1 Onion
- 1 Green Pepper
- 6 garlic cloves
- Fresh rosemary
- Salt & pepper
- 2 tablespoons soy sauce
- 2 tablespoons honey
- 6 Burger buns
- Vegetable oil
- Mayonaise
- Mustard

### INSTRUCTIONS

**1** Season meat with rosemary, garlic, salt and pepper. Massage seasoning into meat. If you do not have a grill, put the meat on a greased baking tray and roast in oven for 40 mins. Remember to turn every 15 minutes. If you have a grill, prepare your meat the traditional way by laying foil on the grill and turning the meat every 10 mins until cooked. Once your meat is ready, cover it with foil and set aside for 10 mins. Then, cut your meat in chunks and set aside.

**2** In a pan, heat oil and add sliced onion. After 1 minute, add the sliced pepper and sauté for 3 minutes. Add the nyamachoma chunks, soy and honey and sauté for another 2-3 minutes. Once ready, spread some mayonnaise and mustard on both sides of the burger buns. Add the sautéed meat followed by CheeseLove Sandwich Cheese. Place the open burger in an oven for about 2-3 minutes until the cheese has melted. Remove and top with the top burger bun. Enjoy!