



cheeseLove

NYAMA CHOMA SANDWICH

INGREDIENTS

- 4 slices CheeseLove Sandwich Cheese (Gouda)
- 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
- 8 Slices bread
- Vegetable oil
- Mayonnaise
- Mustard

INSTRUCTIONS

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.

In a pan, heat oil and add sliced onion. After 1 minute, add the sliced pepper and sauté for 3 minutes. Add the nyama choma chunks, soy and honey and sauté for another 2-3 minutes. Once ready, spread some mayonnaise and mustard on both sides of the sliced bread. Add the sautéed meat followed by CheeseLove Sandwich Cheese and another slice of bread. Place your sandwich in a sandwich toaster (or oven) for about 2-3 minutes until the bread is toasted and the cheese has melted. Remove and enjoy!