

## Jollof Seared Chicken

Dynamic time: 25 minutes

Absolute time: 1 hour 25 minutes

### Fixings

2 Tbsp. Jollof Dry Flavor Blend

1 tsp. ocean salt, partitioned

1 tsp. ground dark pepper, partitioned

1 Tbsp. canola oil

1 cup in addition to 2 Tbsp. buttermilk

4 boneless, skinless chicken bosoms, cut into 1"- wide strips

2 1/4 cups vegetable oil

1 3/4 cups corn flour

1 tsp. nutmeg

Shito mayo for serving

### Strategy

In a huge bowl, blend Jollof Dry Flavor blend, 1/2 tsp. every ocean salt and dark pepper, and canola oil. Add buttermilk and chicken bosoms, going to cover everywhere. Cover with saran wrap and marinate for the time being (or possibly 60 minutes) in cooler.

In the mean time, in a different bowl, blend corn flour, 1/2 tsp. every ocean salt and dark pepper, and nutmeg. Dunk every chicken tender into prepared flour to equitably cover. Sear in bunches of 4 or 5 until brilliant and firm (around 4 minutes — any longer and they might dry out or consume). Move to a paper towel-fixed plate and cover with foil to keep warm. Rehash with staying chicken. Present with Shito Mayo.