



DOVI CHICKEN/ TOFU

INGREDIENTS

- Chicken cutlets - 2/person or sub tofu
- 1/2 cup yellow rice pilaf
- 1/3 cup diced onions
- Half red pepper, julienned
- 1-tsp diced garlic
- 1 cup fresh spinach
- 1 cup chicken or vegetable broth
- 1 tbs peanut butter
- ½ cup coconut milk
- 1 tsp garlic powder
- 1 tsp curry powder
- Salt and pepper to taste
- 2 tbs olive oil
- Pickled carrots, garnish
- Fresh parsley, garnish

DIRECTIONS

- 1. Heat up olive oil to medium, add chicken cutlets/tofu and let cook for about 6 minutes, turning once half way through cook time.*
- 2. Remove chicken from pan and add onions, garlic and cook until translucent with a slight golden brown appearance.*
- 3. Add peanut butter to the pan and stir, whisk in chicken broth and coconut milk.*
- 4. Add garlic powder, curry powder, salt and pepper and stir*
- 5. Add red bell peppers and let cook for about 2 minutes*
- 6. Add back chicken and spinach*
- 7. Let cook for 3 more minutes until spinach completely shrinks*

PLATING DIRECTIONS

In a large plate, carefully spoon the peanut sauce circular motion. Place one scoop of yellow rice in the middle, layer chicken/tofu on the side. Finish with a handful of pickled carrots over the chicken/tofu and fresh parsley.



Zwelibanzi Williams— Zweli for short — first discovered her love for flavors at a very young age in Bulawayo, Zimbabwe; her origin. She was intrigued by putting unique ingredients together, making well composed and flavorful dishes. Upon finishing high school, she migrated to Durham, North Carolina where she attended North Carolina Central University and majored in Hospitality and Tourism.

While at school, her passion for flavors continued to materialize by catering events for family and friends. Upon graduating college, she harnessed her skill set in managing several restaurant chains and food service departments. Her experience ranged from Kitchen, Sales, Service and General Manager. While she basked in job security of working for successful companies, she yearned for the season in which she would be able to create recipes of her own, and feed people's souls with her flavors. She longed to not only be an entrepreneur, but a positive role model for her community, her country and young girls across the world. She employs her efforts by bringing people together through creating unique experiences and providing opportunities for the local community. In 2016, she began her journey towards her lifelong dream by taking a leap of faith from her then employment, to then introducing her new business, Zweli's Catering.

It was with hard work and perseverance that within a few months of commencing her business, she became the preferred caterer to some of the largest organizations in the area — such as Google, UNC, Duke University and several community Foundations. Her business expanded exponentially. Growth and support from friends, family, community and corporate partners were so overwhelming at the response of Zweli's flavors, that the need for expansion was inevitable.

On July 1, 2018, the manifestation of a brick and mortar location, Zweli's Piri Piri Kitchen, was no longer just an intangible thought; but it had materialized into much more than she could imagine. Since she and her husband, Leonardo Williams, released the savory and unique flavors of authentic Zimbabwean cuisine to the city of Durham, Zweli's Kitchen was able to solidify its spot in the community in more ways than one. The remarkable flavors comfort the soul with familiarity and warmth, and the hospitality of the staff makes anyone feel like family. This combination, along with various philanthropic action in the community, reflects the genuine gentle nature of the chef. She wishes to provide unforgettable experiences to Durham by offering a canvas of tasty memories with a colorful palette of flavors foreign, yet reminiscent to most. Thus, her passion for food and love of her home country of Zimbabwe has led her down a path resulting in many awards and acknowledgements. The most recent is receiving the honor as INDY Week's Best Chef in Durham County in their 2021 Best of the Triangle poll.

Zweli's Kitchen & Restaurant
4600 Durham-Chapel Hill Boulevard
Suite 26,
Durham, NC, 27707
www.zwelis.com