

cumin & clove viazi vya rojo



One of my favorite meals to have during our rainy May days, my cumin and clove viazi vya rojo will sooth your soul as well as fill your tummy!

Ingredients

7 potatoes	1 clove
1 sprig of rosemary	1/4 teaspoon of whole cumin seeds
4 cloves of garlic	1/2 teaspoon of paprika
1 table spoon of tamarind paste (or lemon juice)	1/2 teaspoon of royco
1 onion diced	1/4 tablespoon of chili flakes (or fresh chili)
4 tomatoes, blended	Salt

Method

Peel the potatoes and slice them into wedges and place them to boil together with the rosemary, cumin, clove and garlic until 3/4 way cooked. Once done, remove from the heat and set aside.

In a pan, add some vegetable oil, together with the red onion and garlic. Let this cook until it is fragrant. Add the tomatoes, the ukwaju paste (or 3 tablespoons of lemon juice), paprika, chili flakes and royco and let this simmer down for about 5-7 minutes so that all the flavors really meld and come together.

Once the time had lapsed, add the potato wedges and allow them to finish cooking through in the sauce so that they absorb all the flavors. Once done, serve.



SERVE WITH: a meat dish of choice ☺

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/clove-cumin-viazi-vya-rojo/>

