



Nothing better than making this Kenyan meal even richer than with some coconut cream, and even more savory than with some spicy sausage.

Ingredients

9 Matoke (uncooked)

Coconut Cream

3 lightly fried sausages of your choice

3 tomatoes, diced

1 large onion, diced

4 cloves of garlic

2 tablespoons of tomato paste

1 heaped tablespoon of Royco (all-spice mix)



1 tablespoon of ground cumin

1 tea spoon of black pepper

Method

Peel your matoke and slice them into ¼ inch pieces. Soak them in water as you carry on with the rest so as to prevent them from oxidizing.

Longitudinally slice your sausage. In a heated frying pan, add them, together with half a handful of your diced onion and your black pepper. Let this shallow fry until they have darkened in color.

In a separate sufuria, add the remaining onions and garlic. Let this sauté until they are soft. Add the tomatoes and tomato paste and let this simmer for about 4 minutes then add your sliced matokes.

Mix your ground cumin, royco and some salt with some water and add this to the sufuria. Cover with a lid and let them cook through.

After they are cooked, mix in your spicy sausage and serve



SERVE WITH: any meat stew or preferably on its own.

This recipe was brought to you by Kaluhi's Kitchen from:

<http://www.kaluhiskitchen.com/coconut-cream-spicy-sausage-matoke/>