



There is always more than one way of making anything. This recipe will focus on the more savory side of githeri using the flavors of chili and ginger.

### Ingredients

- 1 small onion, diced
- 3 tomatoes, sliced
- 1 tablespoon royco all spice mix
- 2 1/2 of a thumb-sized ginger root, minced
- 1 tablespoon of tomato paste
- 500 grams of boiled beans and maize
- 1/2 teaspoon of chili powder
- Salt for taste
- 1 Avocado - optional (diced)
- Handful of fresh coriander, finely diced-optional

## Method

1. In a sufuria, heat some oil and add your red onion and the chili powder. Let them sauté until they are soft.
2. Add the tomatoes, tomato paste, salt and the ginger and let this simmer for 5-7 minutes. Add 1/4 cup of hot water and mix this all up until it forms a thick sauce.
3. Add the boiled maize and beans to the tomatoes and mix them in. Add another 1/4 cup of hot water, mix and let this simmer for about 10-15 minutes on low heat.
4. Once it is done mix in some fresh coriander and remove from the heat immediately. Serve with avocado and fresh coriander garnish.



**SERVE WITH:** on its own but preferably with some fresh avocado.

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This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/chili-ginger-githeri/>