



lemon infused chili omena

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This recipe transforms these sun dried fish into a rich succulent dish with the warm flavors of lemon zest & chilli. This is the best omena you'll ever have.



Ingredients

125g of sun dried omena	1 red onion, finely chopped
3 tablespoons of apple cider vinegar	1/2 thumb sized ginger root
1 lemon, squeezed	1 birds eye chilli
1 teaspoon of lemon zest	2 tomatoes, grated
1/2 a teaspoon of black pepper seeds, crushed	Coriander, finely chopped
6 cloves of garlic	

Method

Place your omena in a bowl. Add some hot water and the apple cider vinegar and allow this to soak for about an hour. After this, drain the water and set aside.

Heat your oil and add the red onion, add the minced garlic and ginger paste and saute this until it becomes fragrant. Add your tomatoes and tomato paste and let this simmer down for about 5-7 minutes.

Add your rehydrated omena and pour the lemon juice over it. Mix it in and allow it to simmer for 5 minutes. Add the lemon zest and allow it to cook for a further 10 minutes. Add your finely chopped coriander and serve.



SERVE WITH: hot ugali and veggies of your choice

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