

# Ghee & Paprika Spicy Muhogo



Muhogo (cassava) just like everything else can be prepared in a million different ways. These ghee and paprika spicy muhogo will be those you will never forget!

## Ingredients

2, 100g Muhogo (cassava) root  
1 egg  
½ a teaspoon of cayenne pepper  
1 teaspoon of paprika

1 teaspoon of coriander powder  
¼ cup of finely chopped fresh coriander  
3 tablespoons of ghee  
Salt to taste.

## Method

Boil your cassava with some salt until tender. Set aside and allow to slightly cool down then proceed to slice them into thin strips.

In a bowl, crack your egg and add the spices. Lightly whisk them then add your finely chopped coriander and whisk them thoroughly until everything is evenly distributed.

Take your muhogo strips and dip them in the whisked eggs. . Once coated, put them to fry in some ghee. Once golden brown and crispy, remove from heat and drain on a paper towel.

Serve with some hot tea or coffee.



SERVE WITH: Hot tea or coffee

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This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/ghee-paprika-spicy-muhogo/>