



Explosive flavors capturing the very essence of the Kenyan coast is what my chilli coconut tilapia masala is all about! You'll love this as much!

Ingredients

1 250g tilapia, deep fried	1/2 a tablespoon of turmeric
1 red onion, finely chopped	1/2 tablespoon of black pepper
2 tomatoes, minced	1/2 tablespoon of cayenne pepper
1 tablespoon of tomato paste	1 cup of coconut cream
4 cloves of garlic, minced	Salt to taste
1 lemon, juiced	Vegetable oil for frying

Method

In a pan with your heated oil, add your finely chopped red onion, minced garlic, some salt and all the spices.

After the onions have softened and the garlic is fragrant, add your pureed tomatoes, your tomato paste and allow it to cook down for about 4 minutes. Add the coconut cream and mix it in. Turn down the heat to low and allow this to simmer down for another 5 minutes so that all the flavors come together.

After the time has lapsed, scoop out three tablespoons of the sauce and set aside for use a bit later. Add your tilapia into the remainder of the sauce and squeeze your lemon juice over it.

Slather the sauce you scooped out a few minutes ago over the fish and cover with a lid and let this simmer down on low heat. Once done, garnish with some finely chopped coriander then serve.



SERVE WITH: hot ugali and creamed manage (YUUMMMM!!!)



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