



# mbaazi wa nazi

With memories of my trip to Lamu last year, my mbaazi wa nazi, with a twist of my own, will make you feel like you are down at the coast as well <3

### Ingredients

1 cup of mbaazi (pigeon peas)	1/2 a teaspoon of cumin seeds
1 Cup of coconut milk	1 red onion, diced
1/2 a teaspoon of habenero chilli paste	Coriander for garnish
1/2 a tablespoon of black pepper	Salt to taste
1/4 teaspoon of turmeric	Vegetable oil for frying
3 cloves of garlic, minced	

### Method

Take your cup of mbaazi and place them in a container. Add some water and let the soak for about 6-8 hours or even overnight. Once the time has lapsed, put them to boil. This will take 30-45 minutes depending on your quantities. After they are done cooking, set them aside.

In a separate ungreased sufuria, add your cumin seeds. Lightly toast them until they are fragrant. Do not burn them. Add some oil, followed by your red onion, garlic and chili. Let this cook until the onions have softened and the garlic is fragrant.

Add your boiled mbaazi along with some salt black pepper and turmeric and allow this to cook for about 2 minutes. Add your coconut milk and mix it all in. Allow everything to simmer on low heat for about 10 minutes for all the flavors to meld. Once done, ladle your mbaazi onto a bowl and serve with your fave starch :))



SERVE WITH: starch of choice

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