



Creamy and nutty with the warm taste of chili and ginger! So perfect for this weather and best part is, my ginger coconut milk matoke is so easy to prepare.

### Ingredients

15 matoke	1/2 teaspoon of ginger
1/2 a tablespoon of cumin	3 cloves of garlic, minced
1/2 a teaspoon of turmeric	1 tablespoon of tomato paste
1 teaspoon of black pepper	1/4 cup of hot water
1/2 a cup of coconut milk	Vegetable oil for frying
1 red onion, finely diced	Salt to taste
1 tomato, chopped	

### Method

Peel your matoke and slice them up and place them in a bowl with water. In a sufuria, add your red onion, garlic, ginger and finely chopped green bell pepper. Let this cook until softened and fragrant.

Once those are cooked, add the tomatoes, salt, the spices and tomato paste and let this cook down for about 5 minutes. Once they are cooked down well, add your chopped matoke together with 1/2 a cup of hot water.

After the matoke is 3/4 way done, add the coconut milk and let it simmer in the milk until completely cooked through. Once done, garnish with your finely chopped dhania and serve.



SERVE WITH: with whatever you fancy <3

---

