



Is there a different way of preparing mbaazi besides in coconut milk? There definitely is!!
Today I share with you my thyme garlic mbaazi recipe <3<3 <3



Ingredients

1 cup of mbaazi	1/2 a teaspoon of chili flakes
2 tomatoes, grated	1/4 ginger root
1 red onion, finely chopped	1 tablespoon of royco
3 tablespoons of coriander stalks	1 tablespoon of tomato paste
6 cloves of garlic	Coriander leaves, for garnish

Method

Soak your mbaazi overnight. The next day, put them to boil together with 4 cloves of garlic roughly chopped until softened. Drain the water and set aside.

In a sufuria, add your red onion, garlic, finely chopped coriander stems and let this sautee until softened and fragrant. Add the tomatoes, thyme, tomato paste, royco and chili and let this simmer for about 10 minutes. Once that is done, add your boiled mbaazi and let it simmer for another 20 minutes on low heat so that all the flavors meld. Once done, garnish with your dhanias and serve.



SERVE WITH: with your fave starch and veggies you like best <3

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/thyme-garlic-mbaazi/>