



coconut milk & oregano githeri

If you are like me, enjoying a good plate of githeri is almost as enjoyable as developing new recipes for it!! For today: my coconut cream oregano githeri



Ingredients

4 cups of boiled maize and beans

1 cup of coconut cream

1 red onion, finely chopped

1 tablespoon of royco

3 tablespoons of finely chopped spring onion

1/2 tablespoon of black pepper

1 tomato, grated

1 teaspoon of oregano

1 teaspoon of tomato paste

Salt to taste

Dhania (stems for cooking, leaves for garish)

Vegetable oil for frying

2 small carrots, cubes

Method

In a sufuria, add some oil then both your onions, dania stalks. Let this simmer until it fragrant. Add the tomatoes and tomato paste, mix it in followed by the spices. Add 1/4 cup of hot water to allow them to cook down well. Turn down the heat and after about 5 minutes when the sauce has thickened, add the boiled maize and beans.

About 3 minutes later, add the carrots, followed by the coconut cream and let this simmer on low heat for about 10-15 min. Once done, garnish with some dania leaves and serve.



SERVE WITH: on it's own or with some creamy avocado <3

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/coconut-cream-oregano-githeri/>