



thyme habanero matumbo

From one of the dishes I used to dislike, and now it is one of my favorites!! My second matumbo recipe, thyme habanero matumbo will be your fave too! <3



Ingredients

1 large red onion, diced	1 tablespoon of rocyo
1 large tomato, grated	Salt to taste
A bunch of dania (both stems and leaves will be used)	Vegetable oil for frying
2 kg of matumbo	3 cloves of garlic
½ a teaspoon of thyme	1 tablespoon of tomato paste
½ a teaspoon of habanero	½ a cup of plain yoghurt

Method

After the matumbo have boiled and are tender, set them aside.

In a sufuria, add the red onion, garlic, thyme, and dania stems and let them cook for about 5 minutes till the onions have softened and fragrant.

Add the tomatoes, tomato paste and the chilli. Once thickened, add the matumbo and mix in. Allow to simmer for about 10 minutes then add the plain yoghurt. Simmer for another ten minutes this time on low. Turn off the heat then add the dania leaves. And you are done!! <3



SERVE WITH: traditional veggie of choice and hot steaming ugali!

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