



## coconut milk peanut sauce matoke

I have been postponing making this recipe for such a long time and with a twist of my own, my coconut milk peanut sauce matoke is the best ever!! <3



## Ingredients

8 medium sized matoke	½ a teaspoon of ginger spice
1 tomato	1 teaspoon of turmeric
1 red onion, finely chopped	1 cup of coconut milk
1 teaspoon cumin	Salt to taste
½ dried thyme	Vegetable oil for frying
1 teaspoon of garlic spice	

## Method

In your sufuria, add the red onions, dania stems and thyme. Sautee this for a few minutes then add the tomatoes, salt, followed by the garlic and ginger powder, cumin and turmeric.

Let this simmer for few minutes then add the peanut butter, followed by some hot water/stock. Sautee this for about 5 minutes until thickened then add your peeled and chopped matoke. Pour in your coconut milk, then allow this to cook for about 20 minutes or until the matoke is completely soft and cooked through.

Once done, garnish with finely chopped dania and dig right in!!!.



SERVE WITH: On it's own or with your fave veggies and meat stew

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This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/coconut-milk-peanut-sauce-matoke/>

Video: <https://youtu.be/HyT3pm9gXz8>