



In my book, coconut milk upgrades literally everything, both on the sweet and savory side of things! My kamba wa kupaka is not any different and without doubt, so tasty!



Ingredients

1/2 a kg of kamba (prawns)	3/4 teaspoon of cumin
1 red onion, diced	1/4 teaspoon of pepper
1 tablespoon of minced garlic	2 bay leaves
1 tablespoon of minced ginger	1 lime, juice and zest
2 tablespoons of tomato paste	1 cup of coconut milk
1/2 a teaspoon of turmeric	Vegetable oil for frying
1/2 a teaspoon of thyme	Salt to taste

Method

In your pan, add some oil and salt. Add the red onion, followed by the ginger and the garlic. Let it sautee until it is soft and fragrant. then add the tomato paste, some hot water for it to mix in then add the bay leaves.

After it simmers for about 3 minutes, add the spices, mix them in and then add the coconut milk. Let everything simmer for about 5-10 minutes then add your kamba. Sprinkle the lime zest then let it simmer for 3 minutes. After that, give it a mix, add a splash of fresh lime juice and then let it simmer for another 3 minutes.

Garnish with some fresh dania, fresh limes as well then serve.



SERVE WITH: some rice/potatoes/ugali/chapati

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/kamba-wa-kupaka-pear/>

Video: <https://youtu.be/ye5fW5RqWnY>