



# muhogo wa nazi

Muhogo wa kupaka remains one of my favorite starches in the whole world and this recipe is among my all time favorites!



## Ingredients

2 cups of coconut milk

1/2 yellow hoho

1/4 cup of beef stock

1/2 a lime juiced

2 cups of chopped cassava

1 teaspoon of ginger

1 red onion, finely chopped

## Method

Begin by boiling the muhogo in your beef stock and coconut milk until halfway cooked. To that same pot, add the remaining coconut milk, together with the red onion, hoho, ginger and lime. Let this cook for another 5 minutes (or less) until the cassava is totally soft and the peppers and onions cooked through and we are done!



SERVE WITH: some fish or chicken

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

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