

creamy ginger riseveve



Traditional veggies always slap but creamy seveve is easily among my top three faves!!



Ingredients

470g of sevee (pumpkin leaves)

1 cup of cream

1 red onion, diced

½ cup of chopped spring onion

1 tablespoon of minced ginger

¼ teaspoon of dried thyme

1 tomato, diced

2 tablespoons of ghee

Salt to taste

Method

Begin by washing the riseveve and then peel off the furry coating over the stalk and the veins. Chop them and then blanch for about 3-8 minutes. Drain the water and set aside

To cook, add the ghee to the sufuria along with some salt. Add the two onions, the ginger and the thyme and cook until the onions are softened and everything is fragrant. Add the tomatoes, and let this cook down until partially broken down. Add in the blanched riseveve, mix it in and then pour in your cream. Mix it in and let it sit on the heat for another 5-10 minutes then serve.



SERVE WITH: a rich protein and some hot hot ugali auuuuuuuuwiiii

This recipe was brought to you by Kaluhi's Kitchen from: <https://www.kaluhiskitchen.com/creamy-ginger-riseveve/>

Video: https://youtu.be/4ENo_Vbzank