



My pilipili wa kukaanga is the most perfect condiment you will ever have and is really simple to make too!!!



## Ingredients

|                                |                             |
|--------------------------------|-----------------------------|
| 1 red onion                    | ½ teaspoon of paprika       |
| 2 cloves of garlic             | ½ teaspoon or turmeric      |
| ¼ thumb-sized ginger           | ¼ teaspoon of cumin         |
| 6 bird's eye chili – chopped   | 1 small carrot, grated      |
| 1 tomato                       | ½ lemon, juiced             |
| 1 ½ tablespoon of tomato paste | 1 tablespoon of brown sugar |

## Method

To your sufuria that has some oil, add in the red onion, your chopped chillies, ginger, garlic and sautee until softened and fragrant. Add in the tomatoes, tomato paste and the spices. Add in a splash of water to facilitate the cooking down of the spices. Add in the carrots, the brown sugar and the lemon juice. Add ¼ cup of hot water and let this sautee until nice and thick. This will take about 10-12 minutes.

Once done, serve.



**SERVE WITH:** some meaty pilau but TBH baby girl, it goes with aaaaaanything else!

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This recipe was brought to you by Kaluhi's Kitchen blog from: <https://www.kaluhiskitchen.com/pilipili-wa-kukaanga/>

Youtube Video : <https://youtu.be/r6ONXTNPvAO>