



I have said it a billion times how much I love traditional veggies and it's easy to say that risudza is definitely on my top 5!



Ingredients

2 bunches of fresh risudza (managu)

1 red onion, chopped

1/2 cup of spring onion

1/2 tablespoon of minced ginger

1 tomato, chopped

1 tablespoon of creamy peanut butter

250 ml of cream

Method

Separate the leaves from the stalk. Proceed to blanch them until just softened and bright green. Set aside.

In your sufuria, add some oil and some salt. Cook the two onions and the ginger until softened and fragrant. Add in the tomatoes and cook until tender. Add in the blanched risudza and mix in. Pour in your cream along with the peanut butter and then mix. Allow this to simmer on low heat for about 10-15 minutes and then serve.



SERVE WITH: whatever starch and meat you love!

This recipe was brought to you by Kaluhi's Kitchen blog from: <https://www.kaluhiskitchen.com/creamy-peanut-risudza-managu/>

Youtube Video : <https://youtu.be/ag-689rLTJc>