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Ingredients

- 2 tablespoons olive oil
- 1 medium Spanish onion, diced
- 5 tomatoes, seeded and chopped
- 4 cm ginger, peeled and grated
- 3 garlic cloves, minced
- 1 serrano chili, seeds and ribs removed and finely chopped
- 2 cups water
- ¼ cup brewed coffee
- 1 tablespoon tamarind paste
- 2 teaspoons chili powder
- ¼ teaspoon ground cumin
- ¼ teaspoon coriander seed, roughly crushed
- ¼ cup honey

Preparation Method

1. Light your **Envirofit SuperSaver Charcoal Jiko** using little charcoal.
2. Heat the oil in a large saucepan over high heat by fully opening the **SuperSaver** air regulator. Add the onion and sauté for five minutes, or until softened and translucent. Add the tomatoes, ginger and garlic and bring to simmer. Stir in the chili, water, coffee, tamarind paste, cumin and coriander seeds and bring to simmer. Reduce the heat by closing off the **SuperSaver** air regulator and let it simmer for 40 minutes.
3. Add the honey and simmer for another 10 minutes, or until the sauce is thick enough to coat the back of a spoon. Let it cool.
4. Store in a tightly-covered container in the refrigerator for up to five days.
5. Serve and see your family enjoy and want more!

