

ENVIROFIT & The SuperSaver Charcoal Jiko **PRESENT Vegetable Stew**



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Ingredients

- · 1 tablespoon butter or margarine
- 1 chopped onion
- ½ cup chopped coriander
- · 2 cloves crushed garlic
- · 1 teaspoon cinnamon
- ½ teaspoon turmeric
- 1 inch crushed ginger
- · 2 cups water
- · 1 cup milk
- · 1 cup sliced carrot
- · ½ cup dried lentils
- · 2 chopped tomatoes
- 1 potato cubed
- · 1 kg green peas
- · 500 gm diced green beans
- · Salt and pepper to taste



Preparation Method

- 1. Light your Envirofit Supersaver Charcoal Jiko using little charcoal.
- 2. Melt butter/margarine over medium heat in a sufuria; add onion, coriander, garlic, cinnamon, turmeric, ginger and pepper. Cook, stirring occasionally, until onion is golden.
- 3. Stir in water, milk, potato, carrot and lentils; boil, then reduce heat and cover to simmer 25 minutes.
- 4. Stir in tomatoes; boil, then reduce heat and cover to simmer for 15 minutes.
- 5. Stir in peas, beans and salt and pepper to taste; boil, then reduce heat and cover to simmer 5 minutes.

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