Sides / Zimbabwe

Muriwo unedovi

Collard greens stewed in peanut butter with tomato. The side to sadza in every household.

Time 40 min **Servings** 4

What you'll need.

- ☐ 700 g Collard greens — finely shredded
- ☐ 150 g Peanut butter — unsweetened
- ☐ 1 piece Onion
- ☐ 3 piece Tomatoes
- ☐ 3 clove Garlic
- ☐ 40 ml Vegetable oil
- ☐ Salt and pepper — to taste

Let's make it.

01 Strip the tough stems from the leaves, roll them up and shred them fine.

02 Fry the onion and garlic in oil until soft, five minutes.

03 Add the chopped tomatoes and cook seven minutes, until they collapse into a paste.

04 Let the peanut butter down with a cup of hot water until smooth and lump-free.

05 Stir in the greens and the slackened peanut butter, season and stew covered for twelve minutes.

06 Uncover and drive off the excess liquid; the sauce should cling to the leaves.

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