

YESHIRO WE'T
SPICED CHICK PEA STEW

Serves 5

4 tablespoons powdered peas
3 cups water
1/2 cup onion (chopped)
1/2 cup vegetable oil
Salt to taste
1 tablespoon ginger (diced)
1 tablespoon garlic (diced)
2 tablespoons Berbere
1 tablespoon Key we't Kemem

- 1 Cook onion until soft and brown, add water to prevent burning or sticking.
- 2 Add garlic, ginger, Berbere, Key we't Kemem and oil, stirring constantly for 10 minutes at low temperature.
- 3 Add 3 cups of water and wait until boil.
- 4 In a small bowl, mix powdered peas with water until thick and smooth.
- 5 Pour the powdered peas mix to the boiling mixture and add salt to taste.
- 6 Simmer for about 40 minutes in a very low heat stirring occasionally.
- 7 Remove from heat let it stand. Refrigerate.

Serve with Injera or bread as a main course or side course.