

## 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.