

## Ethiopian Vegetables

### Ingredients (for 8 portions)

- 2 red onions – medium dice
- 3 tbsps spiced butter
- 3 large carrots – medium dice
- 3 medium potatoes – medium dice
- ~1/4 cabbage – medium squares
- 2 tbsps garlic – minced
- 2 tbsps ginger – minced
- 3 tbsps Alich Kimem (nech azmud, onion, garlic, cumin, pepper, turmeric)
- Salt

### Method

1. Heat spiced butter over medium low heat, add onion, and sauté for 15 minutes to soften.
2. Add garlic and ginger and sauté ~5 minutes.
3. Add carrots, potatoes, cabbage and Alich Kimem, stir to combine. Add salt to taste.
4. Simmer for ~30 minutes to cook vegetables, adding water as required.
5. Adjust salt and serve.