

## ***Ngai-ngai***

### **INGREDIENTS**

1. 1/2 pound *ngai-ngai* (sorrel) leaves, washed
2. Large spoonful oil
3. 1/2 onion, if desired, chopped
4. *Piri piri* (African bird's-eye chili)
5. 1/2 small spoonful salt

### **Method:**

1. Place *ngai-ngai* leaves in a pot without water.
2. Add oil and onion (if desired) to the pot.
3. Heat pot. With a wooden spoon, stir mixture until *ngai-ngai* leaves are soft. Add one or two spoons of water, if necessary.
4. Add *piri piri* and salt.
5. Serve with cassava and/or fish.

WWW.YOU SIGMA.COM