

## ***Saka-Saka (Fish and Cassava Leaves)***

### **INGREDIENTS**

1. Cassava greens (kale, collards, turnip greens, or spinach may be substituted)
2. A few teaspoons palm oil or other oil
3. 1 onion, chopped
4. 1 clove garlic, minced
5. Sweet green pepper or sweet red pepper, chopped (optional)
6. Eggplant, peeled, cubed, rinsed, and salted; or okra, chopped (optional)
7. Salt to taste
8. 1 piece dried, salted, or smoked fish, cut into pieces (or 1 can pilchards or sardines)

### **Method:**

1. Thoroughly grind greens using mortar and pestle or other tool.
2. Bring large pot of water to a boil. Add greens and cook for 30 minutes or more.
3. Add all remaining ingredients to greens and bring to a boil. Reduce heat and simmer. Do not stir. Simmer until water is mostly gone and greens are cooked to a pulp.
4. Serve as a side with a chicken, meat, or fish main course.