

# Groundnut Stew

From – *Foods of Kenya*

2/3 cup unsalted peanuts – chopped fine  
10 oz spinach – chopped  
1 small onion – chopped  
1 cup coconut milk  
1 jalapeno pepper – chopped  
1 Tbsp peanut or olive oil  
1 pinch garlic  
salt & pepper to taste

- Put the oil in a frying pan over medium heat.
- Add the onions and jalapeno pepper and cook, until the onions are golden.
- Stir in the peanuts and coconut milk. Keep stirring until the mixture boils.
- Reduce the heat to low.
- Add the spinach, garlic, salt and pepper.
- Cover the pan and cook until the spinach is cooked.



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