

Ikirayi - Golden Kinigi Potatoes topped with Rwandan Climbing Beans and Avocado with Herbed Yoghurt Sauce

Ingredients:

- 1 cup cooked beans
- 1/3 cup of pre-cooked tomato sauce
- 1/4 tsp cumin powder
- 1/4 tsp coriander powder
- 1 tbsp chopped fresh coriander
- Pinch of cayenne pepper (optional)
- Pinch of curry powder (optional)
- 1 tbsp chopped onion
- 3 slices of avocado
- 1 tbsp of plain yoghurt

Method:

1. Cut potato in half. Boil the potato until cooked through.
2. Deep fry the potato until it becomes golden, but not burned
3. Pan fry the onion and all the spices.
4. Add the beans and tomato sauce. Cook until the onion and beans are tender.
5. Add the chopped coriander.
6. To serve, place the golden potatoes on the plate. Cover with a large serving spoonful of the bean mix. Place the avocado slices on top and then drizzle with plain yoghurt and top with coriander leaves as garnish. Enjoy!

