

Recipe adapted from *Cooking the Southern African Way* by Kari Cornell



Matata

- 2 T olive oil
- 1 small onion diced
- 3 6.5 oz cans of chopped clams in clam juice
- 1/2 c chopped raw, unsalted peanuts
- 2 tomatoes, peeled, seeded and chopped
- Salt and pepper to taste
- Crushed red pepper to taste
- 4 c fresh spinach leaves

In a large stock pot warm the oil over medium heat. Add the diced onions, seasoning with salt, and sauté for 3 to 5 minutes or until translucent. Next add the clams with juice, peanuts, tomatoes and seasonings to the pot and stir to combine. Simmer the stew for 30 minutes. Finally stir in the spinach and cook for a final 2 to 3 minutes, or until the spinach is wilted. Serve hot with white rice.