

# Kulet

*Swick*

Serves 1 | Active Time: 15 minutes | Total Time: 40 minutes

## Step 1: Cooking the Alliums

- 2 tablespoons olive oil
- 1 small red onion, chopped
- 2 cloves garlic, minced
- 1-inch fresh ginger, grated or minced
- 1 fresh red chili, seeded and finely chopped

In a large saucepan, heat the oil over medium-high heat. When hot, stir in the onion and sauté until the onion softens and begins to brown, roughly 10 minutes.

Toss in the garlic, ginger and red chili, and stir for another minute. Add the tomato, reduce the heat to medium, and cover. Cook until the mixture begins to thicken, about 5 minutes, taking care to stir often.

## Step 2: Bringing it all together

- 1 medium tomato, diced
- 3 tablespoons berbere powder
- 1/2 tablespoon hot paprika
- 1/2 tablespoon smoked paprika
- 1 teaspoons ground coriander
- 1/2 teaspoon ground turmeric
- 1/4 teaspoon ground cardamon
- 1/8 teaspoon ground cloves
- 1/2 teaspoon dried basil
- 6 cup chopped mixed vegetables
- 1 1/2 cups water or vegetable stock
- 1 teaspoon salt, or to taste

Add the berbere, paprika, coriander, turmeric, cardamon, cloves and basil, and stir well to combine. Stir in the chopped vegetables, adding the ones that take longer to cook first, along with the water or stock. Bring to a boil, decrease the heat to medium, and cover. Simmer, stirring often, until the vegetables begin to soften, about 20 minutes (add any vegetables that take less time to cook after about 10 minutes). Add more water as necessary to achieve desired consistency.

Stir in the salt and serve hot.