

Tsige's Shiro Wot

In a pot over medium heat, add:

- 3 large spoonfuls of fresh tomato stewed with garlic and onion
- 2 large spoonfuls of minced yellow onion
- 2 ladles of soybean oil

Bring to a simmer

Add salt to taste

2 large scoops of Shiro powder

Add water until the consistency is slightly thin

Add a spoon full of ginger and garlic paste

Cover with a lid and let simmer over medium low heat until thickened.
About 15 minutes.

Pour onto a fresh enjera bread and enjoy!