

Atakilt Wot



Ingredients:

- 2 Tablespoon plus one teaspoon olive oil
- 3 garlic cloves, minced
- 1 Tablespoon ginger, grated
- 1 medium onion, diced
- 1 jalapeño, minced (remove seeds for less heat)
- 1 Tablespoon berbere spice mix
- 1 teaspoon turmeric
- 1 head green cabbage, thinly sliced
- 3 carrots, sliced into 1/4 inch coins
- 4 medium potatoes, diced
- 1/2 teaspoon salt, divided

Directions:

1. In a large, lidded skillet set to medium heat, add 2 Tablespoons of olive oil.
2. Add garlic, ginger, jalapeño, and onion and sauté for 3 to 5 minutes or until onion is soft and mixture is fragrant.
3. Stir in berbere and turmeric and toast for 2 to 3 minutes, stirring occasionally.
4. Add cabbage, carrots, potatoes, and 1/4 teaspoon salt and mix well to combine. Cover and cook on medium heat, stirring occasionally, for about 15 minutes.
5. Add remaining 1/4 teaspoon salt and 1 teaspoon olive oil and stir to combine. If mixture is fairly dry, add about a Tablespoon of water to deglaze the mixture.
6. Once potatoes are cooked through, taste and adjust seasonings, if needed.
7. Enjoy hot with injera and misir wot or as a side to your favorite meal.