

Ivorian Peanut Sauce

Ingredients

- 1 tsp oil
- 1 yellow onion, chopped
- 2 Tbsp tomato paste
- 1 tsp salt
- 2 cups water
- 1/2 cup peanut butter
- 1 bouillon cube or 1 tsp bouillon base
- red pepper flakes to taste

Directions

Heat oil over medium heat in a medium saucepan. Add the chopped onion and cook until soft. Stir in the tomato paste, salt and water. Bring to a boil, cover, reduce temperature to medium-low and simmer for 5 minutes. Add the peanut butter and cook, uncovered, for 5 more minutes, stirring frequently.

Add the bouillon cube and red pepper flakes. Continue cooking for another 5 minutes, without stirring.

<http://www.marga.org/food/int/ivorycoast/peanut.html>