

# **Taro Leaf in spicy coconut sauce**

**Adaption by Emma in Alawa**



*Taro is a water loving plant, whose root and leaves are used in many countries. The leaves have oxalic in, so they need to be boiled and drained before adding to a dish.*

**About 20 medium taro leaves**  
**2 cans of coconut milk/ equivalent fresh coconut milk**  
**6 cloves garlic**  
**1 red onion**  
**2 local roma tomatoes (if in season)**  
**1 tablespoon grated ginger**  
**4-6 chillies**  
**3 tablespoons oil**  
**sea salt**

## **Taro Leaf in spicy coconut sauce**

- **Put the taro leaves in a pan of water and boil for 10 minutes**
- **Chop garlic, onion, grate ginger and chop tomatoes**
- **Drain the leave**
- **Saute onion and garlic in oil until browned**
- **Add tomatoes and ginger and black bean or soy sauce**
- **Add the drained taro leaves**
- **Simmer for 10 minutes and then serve**