

## Kachumbari

Kachumbari is served at almost every table in Tanzania.

*Serves 4*

2 red onions, finely sliced

5 large tomatoes, deseeded and finely sliced

1 small red chilli, deseeded and finely sliced

2–3 tbsp roughly chopped coriander

juice of 1 lemon

3 tbsp oil

salt and pepper to taste

Soak the sliced onion in warm water with a teaspoon of salt for half an hour. This will reduce the raw taste.

Drain the onion and rinse under cold water.

Toss the onion, tomatoes, chilli, coriander, lemon juice and oil together in a bowl.

Season with salt and pepper.