

Njahi banana (turtle beans with banana) 🇰🇪

Serves 4

2 cups dry njahi (turtle beans in Australia)

4 green bananas, chopped

2 ripe bananas

salt to taste

2 tbsp butter



Rinse the turtle beans under the tap.

Cover with at least four cups of water and soak overnight.

Drain the beans and place in a large pot with enough salted water to cover.

Bring to the boil.

Turn the heat down and simmer for one hour or until cooked.

Add the green bananas and cook for a further 20 minutes or until the bananas are soft.

Drain the liquid from the pot.

Peel and roughly chop the ripe bananas; add them to the bean and green banana mixture.

Mash all ingredients together – you might need to add some extra liquid.

Add salt and butter to taste.

Serve as a side dish!