

MOGO

(from the Bewitching Kitchen)

10-12 pieces of cooked manioc root

1 Tbs olive oil

1 shallot, finely diced

1 garlic clove, minced

1/4 tsp red pepper flakes (or more)

1/2 tsp curry powder

salt and black pepper

1 can diced tomatoes with their juices (14.5 oz, about 1 + 3/4 cups)

1/2 cup coconut milk

chopped cilantro leaves

Cook the manioc root until tender. Cut in serving pieces and reserve (cooked manioc can sit in the fridge for a few days, or be frozen for months).

Heat the oil in a saute pan, add the shallots, cook until soft and starting to develop some color. Add the minced garlic and the red pepper flakes, cooking for a minute or two. Season with salt and pepper, add the tomato with the juices, cook on gentle heat for 5 minutes, stirring a few times. Add the coconut milk, curry powder, cook for a couple of minutes, add the cilantro leaves, taste the seasoning and adjust to your taste. You can add some hot pepper sauce if you like it really hot.

Spread the cooked manioc on a baking dish, pour the tomato-coconut sauce on top, cover with aluminum foil and bake at 375 F for 45 minutes. Remove the foil, and serve or, if you prefer less sauce and some browning on the cassava root, increase the heat to 400 F to finish roasting.