

Naam Prik Akha (Tomato dipping sauce)

1-2 boiled tomatoes

¼ teaspoon chili powder

⅛ cup mixed fresh coriander and green onions, finely chopped

1-2 garlic cloves

1 Tbs ground peanuts (can substitute with peanut butter)

¼ tsp vegetable stock

1 Tbs water

pinch of salt

Steps

1. Place the tomatoes in boiling water and boil them until soft. Drain the water completely.
2. Place the garlic, chilies, coriander, green onion, ground peanuts, salt and vegetable stock in a mortar. Smash it all together with a pestle until the mixture is smooth and fine.
3. Add the tomatoes and continue smashing the mixture until the tomatoes become sauce-like.

Serve: Eaten with a variety of vegetables