

# Teff Veggie Loaf - Ethiopian



Excerpted from *Going Wild in the Kitchen* by Leslie Cerie

*Yams and collards combine with teff, herbs, and spices, creating a beautiful mosaic pattern in this robust grain loaf. Serve as a side dish or as a vegetarian main dish.*

## INGREDIENTS

3 cups water  
3 1/2 cups thinly sliced yams  
1 cup teff  
1/2 teaspoon sea salt, or to taste  
1 tablespoon extra virgin olive oil  
1 1/2 cups coarsely chopped leeks  
1 teaspoon fennel seeds  
1 teaspoon cumin seeds  
2 cups coarsely chopped collard greens  
2 cups coarsely chopped basil  
1/2 cup coarsely chopped cilantro

## INSTRUCTIONS

1. Bring the water, yams, teff, and salt to boil in a 4-quart stockpot. Reduce the heat to low and simmer covered for 20 minutes.
2. While the teff mixture simmers, heat a medium-sized skillet over medium heat. Add the oil, leeks, fennel, and cumin, and sauté 2 to 3 minutes or until fragrant. Stir in the collard greens and sauté about 3 minutes, or until bright green.

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3. Transfer the collard mixture to the teff mixture, cover, and continue to simmer another few minutes, or until all of the liquid is absorbed.
4. Turn off the heat and stir the basil and cilantro into mixture. Adjust the seasonings, if desired.
5. Spoon the mixture into an 8-inch un-oiled loaf pan, and let stand about 30 minutes, or until firm.
6. Remove the loaf onto a platter (or leave in pan). Cut into slices and serve.

**makes:** 8 slices

**serving size:** 1 slice