

BOREWORS STEW

by RoniB's Kitchen Recipe Collection

Ingredients

- 2 tbsp cooking oil
- 1 onion, thinly sliced
- 350g boerewors, sliced
- 75g chestnut mushrooms, sliced
- 1 tsp cumin
- 1 tsp turmeric
- 2 tsp RoniB's Kitchen Extra Hot Garlic chilli paste (add more if desired)
- 1 tsp dried oregano
- 1 can chopped tomatoes
- 1 tbsp tomato paste
- 150ml beef stock
- salt and pepper to taste

Directions

1. Heat oil in a pan.
2. Fry the onion for about 2 minutes then add the cumin, smoked paprika and turmeric. Mix well.
3. Add the sliced boerewors and cook until brown.
4. Add RoniB's Kitchen Garlic Chilli Paste, stir.
5. Add the chopped tomatoes, tomato paste, beef stock and oregano. Stir well.
6. Cook for about 20 minutes over medium to high heat.
7. Season with salt and pepper.
8. Continue to cook until sauce is reduced and in desired consistency.

Serving:

Serve with pasta or mashed potatoes

Product



PREPARATION: 15MIN

COOKING: 30MIN

READY IN: 45MINS