

BOEREWORS PASTA

Midweek dinner

This is an easy dish to prepare in the week for your family. Use Jan Braai's boerewors for this creamy, cheesy, braai'd pasta.

Watch Jan Braai every Saturday 18h30 on Kyknet channel 144, DSTV, for more braai tips, recipes, and just the coolest things to do on our Megamaster Braais.



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Prep Time: 10 Minutes
Cook Time: 30 Minutes
Total Time: 40 Minutes
Serves: 2 - 4 People

INGREDIENTS

1 packet good quality boerewors
Olive oil
125 ml (1/2 cup) white wine
1 onion, chopped
1 apple, cored and chopped into small blocks
1 teaspoon fennel seeds
2 garlic cloves, chopped and crushed
1 teaspoon chilli flakes
1 tot butter
2 cups cooked shell pasta
Chopped parsley, for garnish
125 ml parmesan or white cheddar cheese, grated

INSTRUCTIONS:

1. Remove the boerewors from the casing and braai in a fireproof pan over very high heat in a bit of olive oil. When the boerewors is brown and there is a few crispy sides, add the white wine and let this simmer for a few minutes.
2. Now in your potjie, fry the onion and apple in your potjie until soft, add the garlic and fennel seeds, and butter.
3. Add the boerewors to your potjie and fry for 2 minutes.
4. Add the pasta and a bit of water and mix and stir it all together.
5. Add the chilli flakes, parsley and cheese and serve straight from the potjie to your guests.

MEGAMASTER RECIPE TIPS



TIP 01

You can use any type of pasta.



TIP 02

Swap out the apple for chutney or even apricot jam.



TIP 03

Keep your eye on the pasta as it cooks. Once the pasta has a little speck of solid white in the middle, then you know it's 'al dente'.