

BOEREWORS CURRY

Suitable for the
curry lovers.

This recipe is full of flavour and great taste with the added flavours from the boerewors this meal is complete!



As seen on TV



Prep time: 15 minutes
Cook time: 45 minutes
Total time: 1 Hour
Serves 2-4 people

INGREDIENTS

olive oil
1 red onion, chopped
1 red pepper, chopped
1 packet good quality boerewors (about 500g)
1 tot curry powder
1 tot paprika
1 teaspoon coriander
1 teaspoon cumin
1 teaspoon mustard seeds
1/2 teaspoon chilli flakes
1 teaspoon mixed dried herbs
2 garlic cloves, chopped and crushed
1 sachet tomato paste (50g)
1 tin chopped tomatoes
1 tot sugar
salt and pepper
125 ml water
Pita bread and tomato salsa to serve

INSTRUCTIONS:

1. Place your potjie on the fire and heat the olive oil. Fry the onion and red pepper until soft.
2. Chop the boerewors into bite size pieces and fry the boerewors for a few minutes until they are brown and have a few crisp edges.
3. Start to add all the spices and fry this for 1 minute.
4. Add the garlic and tomato paste and mix well and fry for another minute.
5. Add the tin tomatoes, sugar and water. Season with salt and pepper. Let this simmer on medium heat for about 20 – 30 minutes.
6. Serve the boerewors curry with toasted pita bread and fresh tomato salsa.

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MEGAMASTER RECIPE TIPS



TIP 01

Not a fan of boerewors you can use any meat for this curry.



TIP 02

Change it up and serve with basmati rice.



TIP 03

Sprinkle with fresh coriander before serving.