

NACHOS BOEREWORS ROLL

Suitable for weekend braais with friends.

Craving something warm, indulgent, and downright delicious? This showstopper is your answer. Step up your plain old boerewors game with a bold Mexican twist — think smoky boerie, fresh salsa, creamy sour cream, fiery jalapeños, and a crunchy nacho topping, all stacked in a perfectly toasted roll.



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Total Time: 30 minutes
Prep Time: 15 minutes
Cook Time: 15 minutes
Serves: 4 people

INGREDIENTS

FOR THE BOEREWORS ROLLS:

500g boerewors

4 fresh hotdog rolls

FOR THE SALSA:

2 tomatoes, finely chopped

½ red onion, finely chopped

1 small clove garlic, minced

1 tbsp lime or lemon juice

Salt and pepper to taste

TOPPINGS:

½ cup sour cream

1 small red onion, thinly sliced (or caramelised for sweetness)

1–2 fresh jalapeños, sliced

1 cup nacho chips, roughly crushed

1 cup Guacamole

INSTRUCTIONS:

1. In a bowl, mix all salsa ingredients and let it sit for at least 10 minutes to blend the flavours.
2. Braai the boerie over medium heat, turning regularly until golden and cooked through (about 12–15 minutes)
3. Lightly toast the inside of the rolls on the braai grid for 1–2 minutes until crisp and slightly charred.
4. Spread a generous spoon of salsa on the toasted bun base
5. Add a juicy piece of boerewors, top with sour cream, sliced jalapeños and dollop of guacamole
6. Finish with a generous sprinkle of crushed nacho chips

MEGAMASTER RECIPE TIPS



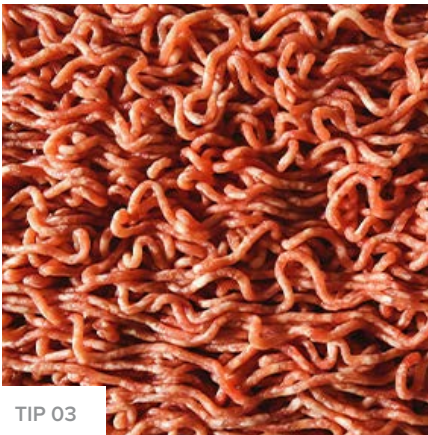
TIP 01

Melt some cheddar or mozzarella cheese directly over the boerewors while it's still hot.



TIP 02

For extra sweetness braai some corn until charred and sprinkle them over your boerewors roll



TIP 03

For an interesting twist, ditch the boerewors and replace with saucy braai'd mince