



Boerewors with spiced tomato salsa

Pick n Pay boerewors is made with aromatic spices.

Less than 15 minutes **Serves:** 4

Recipe Type: Mains

Main Ingredient: Beef and veal

Ingredients

Main Ingredients

1 packet PnP Braai Master Boerewors
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1 glug PnP Finest extra-virgin olive oil
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1 tbsp cumin seed, toasted
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125 ml coriander or basil leaves,
chopped
.....
1 packet PnP cherry tomatoes,
(preferably mini Italian tomatoes)
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1 medium PnP red onion, red or
brown, finely sliced
.....
2 tsp PnP crush garlic and ginger
paste
.....
1 lemon juice and zest
.....
1 pinch PnP salt
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Method

- Grill or pan-fry boerewors until cooked to your liking
- Heat a little oil in a pan and fry cumin seeds for 30 seconds, then add half the coriander and fry for a further 30 seconds.
- Toss tomatoes, onion, paste, lemon juice and rind and remaining coriander in a bowl and add fried cumin oil. Mix and slightly mash to release flavours.
- Season
- Serve boerewors with salsa, a green salad and crusty bread