




Cheesy PnP braaibroodjies with spicy tomato relish

Serve them with braai.

 Less than 30 minutes Serves: 4

Recipe Type: Breads

Ingredients

Main Ingredients

1 packet braaibroodjies
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Spicy tomato relish

1 drizzle PnP olive oil
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1 PnP onion, finely sliced
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2 PnP garlic cloves, crushed
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350 grams PnP assorted cocktail
tomatoes, halved
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3 large PnP tomatoes, diced
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125 ml peppadews, chopped
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1 dash PnP salt, to taste
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15 ml PnP coriander
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Method

- Heat a glug of olive oil in a frying pan.
- Fry onion until golden.
- Add garlic and tomatoes and simmer for about 2 minutes.
- Stir through peppadews and season with salt and milled pepper.
- Set aside.
- Heat braaibroodjies over medium coals until golden and heated through.
- Top with a dollop of relish, garnish with coriander and serve.

Cook's tip:

- Before placing braaibroodjies on the grid, lightly brush both sides with olive oil to avoid them sticking to the metal once braaied.