

## Cheesy Pap - Braai Side Dish

**Servings:** 5

**Prep Time:** 15min

**Cook Time:** 20min



### Ingredients

- 500 ml boiling water
- 5 ml salt
- 500 ml maize meal (300 g)
- 1 pouch instant cheese sauce
- Salt and pepper to taste
- 3 large eggs, separated
- 410 g can mild and spicy chakalaka

### Directions

1. Preheat oven to 180 °C.
2. Pour maize meal onto salted boiling water and stir in thoroughly. Cook over low heat for 10 minutes, stirring often to a stiff pap consistency.
3. Remove from the heat, and stir in the cheese sauce and egg yolks thoroughly. Season well to taste.
4. Beat the egg whites in a separate bowl until stiff peak stage and fold into the pap mixture gently but evenly. Transfer mixture into the prepared dish and bake for 20 minutes while the meat is being cooked. Serve soon after removing from the oven, with a bowl of chakalaka alongside as a perfect accompaniment.