



Chakalaka Pork Sausages

Servings: 4

Prep Time: 10min

Cook Time: 25min

Ingredients

- 410g Chakalaka Mild & Spicy
- 50ml Sunflower Oil
- 375g Pork Sausages Chilli
- 200g Onions
- 50g Green Bell Peppers
- 50g Red Bell Peppers
- 350ml Water

Directions

1. Defrost the Pork Sausages and cook according to the packet instructions.
2. Set aside to cool and cut into bite sized pieces.
3. Peel and finely chop the onions. Heat the oil in a large pot, fry the onions until soft and transparent.
4. De-core and finely slice the green and red pepper into thin slices.
5. Add the peppers to the pot and fry for approximately 2 minutes. Don't lose the colour.
6. Add the Chakalaka. Add half the water (175ml) and bring to the boil.
7. Gradually add the remaining water. Reduce the heat and simmer for approximately 10 to 15 minutes.
8. Add the cooked sausages to the chakalaka sauce, mix through.
9. Serve with rice, mash or pap.