

SAUSAGE CHILLI STEW

Ingredients:

- 4 kenchic hungarian sausages
- 2 onions, chopped
- 2 red chillies, chopped
- 2 cloves garlic, minced
- 6 tomatoes pureed
- 2 tsps spanish paprika
- 1 tsp coriander
- 3 beef cubes
- Salt and pepper to taste
- 2 tsps vegetable oil

Instructions:

Prepare the Sausages:

- Slice the sausages into 1/2 inch slices.

Make the sauce:

- Add the oil to a pot. Fry the onions and garlic till fragrant. Add the spices, chillies and tomato puree. Cook for about 10 minutes then add the sliced sausages.
- Let cook for 10 minutes.

Serve:

- Serve the stew hot over cooked rice.