

SAUSAGE ROLX

Ingredients:

- 2 kenchic hungarian sausages
- 2 onions, chopped
- 1 bunch dhania, chopped
- 3 tomatoes, fine chopped
- 3 eggs
- Salt and pepper to taste
- vegetable oil for frying
- 2 chapatis
- 1 tbsp ketchup

Instructions:

Prepare the Sausages:

- Fry the sausages about 3 minutes.
- Slice the sausages in the centre lengthwise and make an opening.

Fry the eggs:

- Add oil to a pan. Fry the eggs and season with salt & pepper.

Make the kachumbari:

- Mix together the chopped onions, tomatoes, dhania and ketchup.
- Spoon the kachumbari into the sliced sausages.

Assembly:

- Place the fried eggs on the chapati.
- Place the sausage filled with kachumbari then roll everything together tightly. Slice in the centre and enjoy.