



Biltong Potjie

FROM THE BEST DUTY KITCHEN

INGREDIENTS

- 1.5kg Biltong
- 2 Mushrooms (tins)
- 6 Sliced Onions
- 2 Tomato paste (tins)
- 2 Sour Cream 250g
- 1kg Pasta
- 2 Green Peppers
- 4 blocks Chicken Stock
- Grated Cheddar Cheese
- 2 teaspoons Mixed Green Herbs
- 1.5 litres Water (boiling)



METHOD

1. Fry onion until soft, add mushrooms and fry slightly; then add green pepper and fry.
2. Make sauce of: boiling water, green herbs, chicken stock and tomato paste.
3. Add to pot with onion, mushrooms and green pepper.
4. Add remaining water & when this is boiling add pasta and cook until al-dente.
5. Add biltong and sour cream.
6. Mix well and add grated cheese to the potjie pot. Stir through as it melts.
7. Ready to serve

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