

ZELDA'S CURRY WORS DISH



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Just made some lovely wors curry on this cold evening.

Chop and fry one medium sized onion.

Cut raw wors into small pieces about 3 cm each (about 6 pieces wors of about 20 cm long).

Add to onions and fry until brown.

Add the following:

chutney, to taste

sweet chili sauce, to taste

2 table spoons curry powder

1 sachet tomato paste

2 table spoons apricot jam

salt to taste

Cube about 4 medium potatoes and add to wors.

Add 1 cup mixed diced vegetables.

Mix all together.

Add about a cup of water and let simmer until done.

Serve on basmati rice.

Photo and recipe: Zelda Ellis

2nd Photo: Adam Cloete