

Curried Sausages

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Recipe Information

Serves: 4-6

Time to make: 35 minutes



Method

1. Wash and chop all vegetables. Finely chop or crush garlic.
2. In a large pot, separate sausages and boil until cooked.
3. Remove sausages and empty water from the pot. Slice sausages.
4. Put sliced sausages back in pot with onion, garlic and curry powder. Stir and cook until onion is soft.
5. Add 2 cups of water and mix well.
6. Add cabbage and cook for 5-10 minutes.
7. Add carrots and beans and cook for 10 minutes.
8. Serve with rice.

Ingredients

- 8 sausages
- 1 onion
- 2 teaspoons/cloves garlic
- 1 tablespoon curry powder
- 2 cups of water
- 1 stock cube
- 2 carrots
- 200g green beans
- 1/4 cabbage
- Cooked rice

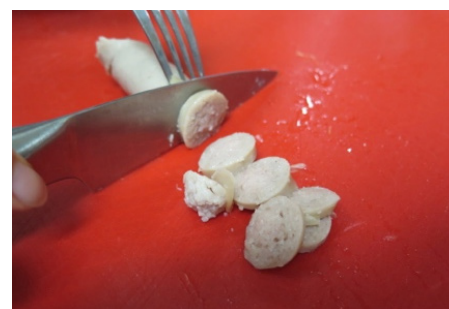
Method



1. Wash and chop all vegetables into small chunks. Finely chop or crush garlic.



2. Separate sausages and boil in a large pot until cooked through.



3. Remove sausages and empty water from the pot. Slice sausages.



4. Put sliced sausages back in pot with garlic, onion and curry powder. Cook until onion softens.



5. Add 2 cups of water and mix well.



6. Add cabbage and cook for 5-10 minutes.



7. Add carrots and beans and cook for 10 minutes. Serve with rice.

Tips and Options

- To thicken the curry, combine 2 tablespoons of cornflour with 4 tablespoons of water in a cup and add slowly, stirring to mix through.

...**Which Way**...
The good tucker way

For more information contact
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