

Prep time: 10 minutes Cooking time: 10 minutes

Using an iron? Nayi iplan!

Ingredients

- 1 box Nando's PERi-PERi Bag & Bake Smokey Churrasco
- 60 g boerewors
- 1 tsp oil
- 5 tbsp tomato onion mix
- 1 tsp Smokey Churrasco spice from the spice pack in the box

- Preheat your iron to the max setting.
- Cut a slit in the boerewors lengthwise to butterfly and press open to expose the inside.
- Add oil the outside of the cooking bag (one side only). Make sure the entire side is covered.
- Fold the bag lengthwise and place your butterflied boerewors inside the fold of the bag and lay flat on top of a wooden board. Place your iron on top of the bag and cook for 1 minute and 30 seconds. Turn the bag around and repeat the process. Remove the iron and leave the boerewors to steam for one minute.
- Remove the sausage carefully.
- Scoop the smoor mix and the spice into the bag. Fold the open end of the bag to secure a seal and staple to fasten. Place the smoor mix onto the wooden board (oiled side down) and place the iron on top to cook for one minute.
- Cut open the hotdog roll and place the boerewors inside. Tear open the smoor bag, spoon on top of your boerie and enjoy.





Prep time: 10 minutes Cooking time: 10 minutes

Ingredients

- 2 boxes Nando's PERi-PERi Bag & Bake Smokey Churrasco
- 60 g boerewors
- 1 tsp oil
- 5 tbsp tomato onion mix
- 1 tsp Smokey Churrasco spice from the spice pack in the box

- Preheat the oven to 180°C.
- Cut a slit in the boerewors lengthwise to butterfly and press open to expose the inside.
- Add oil to the cooking bag, rubbing your hands over the outside of the bag, making sure the entire inside of the bag is covered with oil.
- Place your butterflied boerewors inside the bag. Fold the open end of the bag to secure a seal to close. Place the bag in the oven and cook for 10 to 15 minutes until the boerewors is cooked.
- Heat the smoor mix and spice in a small pot on the oven until heated through.
- Remove the sausage from the bag by carefully peeling off the paper.
- Cut open the hotdog roll and place the boerewors inside. Tear open the smoor bag, spoon on top of your boerie and enjoy.

