



Mediterranean Boerewors Roll

Makes 6-8 rolls

12	Small Tomatoes (rosa or cherry), halved
1	Red onion, peeled and roughly chopped
15ml (1 tbsp)	Olive oil
10ml (2 tsp)	Balsamic vinegar
5ml (1 tsp)	Sugar
1 packet (±600g)	Ouma's Boerewors
6-8	Bread rolls of your choice (Ciabatta / Panini recommended)
1	handful Fresh basil leaves - left whole
150g	Mozzarella, cut into slivers
TT	Salt and freshly ground black pepper

Pre-heat your oven to 200°C

Method:

1. Add into an ovenproof tray the tomatoes and onion, drizzle with olive oil, balsamic vinegar and a generous pinch of salt and pepper and the sugar.
2. Cook for at least 15 minutes, or until cooked through and the onions start to caramelise and are golden brown.
3. While the relish cooks, pan-fry the Ouma's boerewors, turning halfway-through cooking. Remove from the heat and set aside.
4. Assemble the rolls by layering the basil, Ouma's Boerewors, relish, and slivers of mozzarella cheese in the rolls.

LUNCHBOX RECIPES WITH OUMA'S BOEREWORS



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