

# LEKKER LOCAL TOMATO BREDIE POTJIE

Serves 6-8

Hands-on time: 20 minutes

Hands-off time: 2 hours

## INGREDIENTS

- 1 tbsp oil
- 2 packs (500g each) SPAR Stewing Beef Bone-In
- 1 large onion, diced
- 1 pack (1kg) SPAR Freshline Tomatoes
- 2 tbsp crushed garlic
- 1 small red chilli, finely chopped
- 1 cinnamon stick
- 1 tsp each salt and pepper
- 1 packet (50g) brown onion soup powder
- 1 sachet (50g) tomato paste
- 2 tbsp sugar
- 1 pack (1kg) SPAR Freshline Baby Potatoes

## Serving suggestion:

- Chopped parsley
- White rice

## METHOD

1. Prepare a braai for direct cooking over medium heat (180-230°C). Warm a medium-sized potjie pot over the fire and add the oil. *\*Chef's Tip: The potjie can be cooked in a large pot on the stove if preferred!*
2. Add the SPAR Stewing Beef Bone-In to the pot and brown for 5-7 minutes, stirring regularly.
3. Add the diced onions and fry for 2-3 minutes until soft and caramelised.
4. Dice the SPAR Freshline Tomatoes and add it to the pot with the garlic, chilli, cinnamon stick, salt and pepper. Fry for 1-2 minutes. Stir in the brown onion soup powder, tomato paste and sugar. *\*Chef's Tip: Replace with ½ tsp chilli powder, if preferred!*
5. Add 2 cups of water and stir. Cover the potjie pot with the lid and simmer for 1½ hours, stirring regularly.
6. Add the SPAR Freshline Baby Potatoes and simmer for 15-20 minutes until the potatoes are soft and tender and the sauce is thick. *Chef's Tip: Add more water if the sauce thickens too quickly!*
7. Garnish the tomato bredie potjie with chopped parsley. Serve with some rice and ENJOY!