

## INGREDIENTS

Total Cook Time: 40 mins

6 Servings

- 500g OBC spaghetti
- 1 pack OBC Ouma's Boerewors
- 1 tin KOO Chakalaka Mild & Spicy with Peas
- 1 tin KOO All Gold Tomato & Onion Mix
- Olive oil, for frying
- 1 tsp crushed garlic
- 1 tsp chilli flakes
- Fresh parsley
- 1/2 cup cream cheese
- 1 cup cheddar cheese (grated)

## DIRECTIONS

1. Add spaghetti to a pot of salted boiling water. Boil for 5 - 8 minutes. Strain and set aside.
2. Add olive oil to a pan and fry the boerewors until browned and cooked through on both sides. Remove from the pan and allow to cool. Add 1 tbsp olive oil to the pan and fry the crushed garlic and chili flakes until fragrant. Add the tin of chakalaka and the tin of tomato and onion mix to the pan. Add the cream cheese, chopped parsley and salt to the pan.
3. Slice the boerie and add the pieces to the pan. Simmer for 12 - 15 min until the sauce has thickened.
4. Stir through the cooked spaghetti. Add the grated cheese to the pan and stir, allowing the cheese to melt before serving.

# Ouma's Spicy Boerie Spaghetti



**OBC**<sup>TM</sup>