



MEATY SISHEBO SOUP

Le Meaty Sishebo Spice Soup igqoka i-suit yeBoss!
Iyathick-a, iyaflavour-a, iyagcwala umzimba.

INGREDIENTS

- 1.5kg Meaty beef bones
- 4 large potatoes (Diced)
- 3 large carrots (Diced)
- 2 large onions (Diced)
- 1 whole green pepper (Diced)
- Cooking oil
- 1 packet Nyama Choma Sishebo Spice
- Cup of water
- Orzo (Pasta Rice)
- Tomatoes (Diced/Smashed)



Instructions:

1. Brown your meaty bones using cooking oil. Once browned, remove them from the pot and add your onions and peppers.
2. Once your onions and peppers are browned, add your meat back in and add 2 tablespoons of Nyama Choma Sishebo Spice. Stir continuously and add your carrots as well as chopped cabbage then add 2 cups of water and let it cook for 20 minutes.
3. Add your diced potatoes, tomatoes and orzo (pasta rice) and bring to simmer for another 15 minutes.
4. Add another tablespoon of Nyama Choma Sishebo Spice and simmer for another 5 minutes.
5. Serve hot and enjoy!