



SISHEBO CURRY MINCE BUNNY CHOW

Le Curry Sishebo Mince Bunny? Iyashisa, iyadlisa!
Iyi-flava ephелеle, ne-budget ayibhedi - ukudla
kwasekhaya, straight up.

INGREDIENTS

500g beef mince of your choice
1 large onion
1 tablespoon Nyama Choma
Sishebo Spice
250g frozen mixed vegetables
Cooking oil
2 loaves of bread
1 bell pepper (green/red)



Instructions:

1. Fry your onions and bell pepper in cooking oil until browned.
2. Add your mixed vegetables and Nyama Choma Sishebo Spice. Continuously stir your pot on medium-high heat.
3. Add your mince into the pot and continue to stir, combining everything together.
4. Cook until your mince is medium done, and simmer for another 3 minutes.
5. Cut loaves of bread in half, remove the soft inside, and fill with your delicious Nyama Choma Sishebo Mince.