

## Hearty Boerewors Soup

An easy one-pot meal, immensely fragrant and satisfying. Serve with crusty bread.

### Ingredients

2 Tbsp olive oil  
400 g Sailor's Beef Boerewors, cut into chunks  
1 onion, diced  
1 tsp oregano  
1 tsp thyme  
¼ tsp paprika  
½ tsp black pepper  
Pinch salt, or to taste  
2 cloves garlic, crushed  
2 medium-large carrots, peeled and cut into chunky dice  
2 stalks celery, diced  
1 tomato, diced  
3 medium potatoes, cubed  
5 cups chicken broth  
1 cup chopped kale or spinach  
1 Tbsp chopped parsley

### Method

1. In a large saucepan, heat 2 Tbsp olive oil over medium heat. Add sausage and brown on all sides, about 2 minutes.
2. Add in onion, stir and sauté with sausage for 3-4 minutes until soft. Add oregano, thyme, paprika, black pepper, salt plus garlic, and stir to combine.
3. Add carrots, celery, tomato, and potato. Add chicken broth, and bring to a boil.
4. Reduce heat to medium-low, simmer uncovered for 40 minutes.
5. Check seasonings, turn off the heat, then add kale or spinach and parsley and allow the kale or spinach to wilt into the soup. Serve hot.