



Chipsi Mayai

INGREDIENTS

- 1 teaspoon Olive oil
- 1 fine chopped fresh chili (optional)
- 3 Medium-sized potatoes
- 2 Eggs
- 1/4 Onion diced
- 1/4 Green Capsicum chopped
- Salt and black pepper, to taste
- 1/4 cup Coriander leaves

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Chipsi Mayai

METHOD

1. Start by heating the oil in a frying pan over medium heat.
2. Cut the potatoes into wedges and add them to the hot oil. Fry until they are golden brown in colour.
3. Remove the fries from the oil and set them aside on a paper towel-lined plate.
4. In the same pan, crack the eggs and scramble them.
5. Add the onions, capsicums, and garlic.
6. Once the eggs are cooked, add the chips back in and fold them into the eggs.
7. Season with salt, pepper, coriander, and give it a final stir.
8. Chipsi Mayai is ready to best served hot.

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Beef Mshikaki

INGREDIENTS

- 1 tbsp beef seasoning powder
- 1 tsp coriander powder
- 2 tsp chili powder
- 1 tsp cumin powder
- 1 tsp ground black pepper
- 1 1/2 tbsp vinegar
- 1 tsp salt
- 1 onion
- 1 green capsicum
- 1 red capsicum
- 1 tbsp dark soy sauce

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Beef Mshikaki

METHOD

1. Dice the beef, onions, tomatoes, and green and red capsicums.
2. Place them alternately on skewers.
3. Place your skewers on a foil-lined oven pan.
4. Add the salt, beef seasoning, cumin powder, and dark soy sauce.
5. Place some frying oil on top of the rest of the seasonings.
6. Shake the tray slightly to let the marinade blend and distribute.
7. Grill on the BBQ until cooked.
8. Serve with salad or fried plantains.

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