



With the backdrop of my favorite boarding school period, drama festivals, my turmeric chicken pasua combi is an upgrade of my favorite snack back then- sausage pasua.



Ingredients

1 large maandazi	1 cup of chopped left over chicken
Fresh coriander	1/2 a lemon, juiced
2 beef sausages	1/2 red onion, finely chopped
2 tomatoes	3 garlic cloves
1/2 a red onion, finely chopped	1/2 a teaspoon of turmeric
1 tablespoon of finely chopped dhania	1 teaspoon of mixed spices
1/2 a lemon	1/2 a teaspoon of black pepper
1/4 teaspoon of black pepper	1/2 teaspoon of Kez organics chili paste
Salt to taste	1 tablespoon of tomato paste

Method

In a pan fry your sausages until browned and crispy. Set aside.

In the same pan, add your finely chopped red onion, garlic, rosemary and let this cook until softened. After that add your shredded chicken, the spices, chili paste tomato paste with a tiny bit of water and let this cook down until everything is completely combined and well melded. This will take 5-8 minutes. Just before taking it from the heat, squeeze in some fresh lemon juice, give it one more minute on the heat then take it off.

Prepare your kachumbari. I make mine with tomatoes, onions, fresh dhania, a splash of fresh lemon juice, freshly crushed black pepper (pre-ground pepper is ok too) and salt to taste.

Now that everything is ready, it is time to assemble our combi: Take your maandazi and slit one side. Stuff your turmeric chicken first, followed by your fresh coriander.

Slit your sausage and in the cavity, fill it with your kachumbari, making your sausage pasua. Place the sausage pasua making the top layer of the filling.



SERVE WITH: a drink of choice

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/turmeric-chicken-sausage-pasua-combi/>