



Day 28

Serves: 6-8

**Preparation time:
20 min**

**Cooking time:
1h30 min**

Ingredients:

- 1.5kg rolled brisket
- 3 tablespoons (45ml) IMANA NO.1 SOUP Oxtail Flavoured
- 1 tablespoon (15ml) cooking oil
- 1 large onion, chopped
- 1 tomato, chopped
- 300ml water
- 1 IMANA GOURMET Roasted Onion & Leek Stock Cube
- 2 carrots cut into 2cm lengths
- 2 small potatoes, peeled and quartered
- ½ cup (125ml) sliced green beans
- 2 teaspoons (10ml) mixed herbs

Method:

1. Ask your butcher to prepare and roll the brisket for you.
2. Rub the dry IMANA NO.1 SOUP Oxtail Flavoured over meat. Heat oil in a large pot and brown meat all over.
3. Add onions and tomato and fry for a few minutes.
4. Pour in the water and add IMANA GOURMET Roasted Onion & Leek Stock Cube cover and simmer for 1½ hours or until the meat is almost tender.
5. Add prepared vegetables and mixed herbs. Simmer for 25 minutes until meat and vegetables are cooked.

TIP:

This recipe can be made using a roll of pork instead of brisket and replacing the soup flavour with IMANA NO.1 SOUP Chicken Flavoured.



This Recipe Uses

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