

Less than 1 hour

Serves 6

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Ingredients

- 1 packet (500g) PnP beef & lamb sausage
- ½ cup (125ml) pine nuts or cashews, toasted and chopped
- ¼ cup (5g) chopped fresh coriander
- 6 PnP mini tortilla wraps

Apricot chutney:

- 2 Tbsp (30ml) olive oil
- 1 Tbsp (15ml) butter
- 3 onions, finely sliced
- Salt and milled pepper
- 1 cup (250ml) dried apricots, soaked overnight and finely chopped
- ¾ cup (180ml) sugar
- 2 Tbsp (30ml) PnP Crafted Collection fruity habanero chilli sauce

Method

1. Squeeze mince filling from sausages (discard the casings).
2. Mix mince with nuts and coriander.
3. Divide mixture into 6 portions and shape each portion around a skewer.
4. Grill or braai on medium heat for 10 minutes, or until cooked through.
5. For the chutney, heat oil and butter in a pan over low heat.
6. Cook onions for 8-10 minutes. Season.
7. Add apricots and sugar and sauté for 5-10 minutes more, or until sticky.
8. Stir in habanero sauce.
9. Serve koftas on mini tortillas with chutney.

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