

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Move over plain baked potatoes and boring mielies, here are 15 recipes bursting with fresh flavour! Whether you're entertaining vegetarian friends or just trying to freshen up your regular braai repertoire, there's something to please your palate.

[1. SWEETCORN RIBLETS WITH CHERMOULA](#)



We give the humble mielie an Insta-worthy makeover! These are perfect for stretching mielies a little further if you're cooking for a crowd.

[Get the sweetcorn riblets with chermoula recipe here.](#)

[2. PIRI-PIRI BRINJAL WITH COOLING CUCUMBER SALAD](#)



Bury the brinjals among medium coals and let them slow cook until warm and tender. The piri-piri sauce brings some heat, while natural yoghurt and cucumbers help if you prefer it a little less spicy.

[Get the piri-piri brinjal with cooling cucumber salad recipe here.](#)

3. CHARGRILLED VEGETABLE AND HUMMUS SALAD



Grill these peppers, marrows, red onions, and butternut over the coals for a smoky touch to this Mediterranean-style grain salad.

[Get the chargrilled vegetable and hummus salad recipe here.](#)

[4. BBQ-BASTED CAULIFLOWER KEBABS ON PITAS](#)



Cauliflower on the braai? Yes, and it's delish! These kebabs are sticky and sweet, great as a braai side or as a vegetarian main.

[Get the BBQ-basted cauliflower kebabs on pitas recipe here.](#)

5. HASSELBACK SWEET POTATOES



With a little fancy knifework, you can take these roasted sweet potatoes from average to showstopping in no time. Fill these tender and soft sweet potatoes with herb butter, a sprinkle of cheese and wrap up in foil for an easy veggie side.

[Get the hasselback sweet potatoes recipe here.](#)

6. CHARGRILLED MINI PEPPERS WITH FETA AND MINT



Toss these mini peppers on the braai grill and cook until they soften and catch a little bit of char. Don't worry, the char is the tasty bit! Serve these as a side, or over couscous for a full vegetarian dish that will impress.

[Get the chargrilled mini peppers with feta and mint recipe here.](#)

[7. CORN COBETTES WITH LEMON AND PARMESAN BUTTER](#)



Fans of mielies, listen up! Jazz up your favourite braai veg with this ultra-posh parmesan and lemon butter. Chef tip: this butter works great on baked potatoes too!

[Get the corn cobs with lemon and parmesan butter recipe here.](#)

[8. OPEN CIABATTA WITH BALSAMIC BEETS AND CHARRED TOMATOES](#)



Introducing your new favourite sandwich! A true foodie knows the trick to an amazing open sandwich: toast the bread for just a few seconds over the coals to get an extra smoky kick. [Get the open ciabatta with balsamic beets and charred tomatoes recipe here.](#)

[9. WHOLE ROASTED BRINJALS](#)



These soft and juicy brinjals are packed with North African flavours: cumin, cinnamon, and segments of fresh orange. Wrap them up, and roast slowly over medium coals.

[Get the whole roasted brinjals recipe here.](#)

10. CRISPY TOFU TACOS



Cook up something a little different at your next braai with these sticky-sweet Asian tofu tacos - they're packed with flavour and bursting with fresh, summery colours.

[Get the crispy tofu tacos recipe here.](#)

[11. QUESADILLAS WITH SMOKY PUMPKIN](#)



Let's take pumpkin and make it Mexican! With some jalapeno and ricotta cheese, these delicious quesadillas remind us of our favourite chilli poppers - how can you resist?

[Get the quesadillas with smoky pumpkin recipe here.](#)

12. SOY-BASTED BRINJAL WEDGES



Sweet, sticky and dark: these brinjal wedges are packed with big braai energy! Ditch the noodles and serve with salad on braai day for a lip-smacking veg side treat.

[Get the soy-basted brinjal wedges recipe here.](#)

[13. HALLOUMI AND ASPARAGUS SKEWERS](#)



Nothing says 'spring' quite like asparagus with a squeeze of fresh lemon. Here we've paired them with salty and rich halloumi for a spectacular braai starter.

[Get the halloumi and asparagus skewers recipe here.](#)

14. THREE WAYS WITH CORN



Try something different with your braai mielies this Heritage Day. We've got three new ways to cook them: chakalaka, parmesan-herb or avo and chilli. Which one will be your new favourite?

[Get the three ways with corn recipe here.](#)

15. ASIAN BRAAI VEGGIE PLATTER



Soy sauce, garlic and sriracha sauce bring bold Asian flavours to this roasted vegetable feast. Serve with fresh crusty bread for a hands-on veggie platter of your dreams!

[Get the asian braai veggie platter recipe here.](#)

[Browse more braai recipes here.](#)