



Day 6

Serves: 6

Preparation time:
20 min

Cooking time:
10-15 min

Ingredients:

- 800g minced beef
- 2 tablespoons (30ml) IMANA SUPER-SHEBA Tomato & Onion Relish Gravy Mix
- 1 onion, finely chopped
- 1 green pepper, finely chopped
- 1 chilli, finely chopped (optional)
- 1 egg, lightly beaten

Pink Sauce

Mix together

- ¼ cup (60ml) mayonnaise
- ¼ cup (60ml) tomato sauce
- ½ teaspoon (2.5ml) TOP CLASS Mild Curry Powder

Method:

1. Combine all ingredients together and shape into beef burger patties.
2. Fry in oil for about 5 minutes on each side or until done.
3. Serve the hamburger patties on bread rolls, with a slice of tomato and lettuce and topped with pink sauce, and a portion of French fries.

Jazz Them Up:

Super Duper Cheese Burgers: Use IMANA SUPER-SHEBA Tomato & Onion Relish Gravy Mix. Shape each Burger around a 3cm square piece of Cheddar or Mozzarella Cheese. Serve with IMANA Cheddar Cheese Sauce.

Tex Mex Egg Burgers: Fry an egg and place on each Burger. Make a relish by boiling together 1 x 410g tin of Tomato & Onion Mix and 3 tablespoons of IMANA SUPER-SHEBA Chilli Beef Relish Gravy Mix. Boil until thick and glossy. Serve over your burger. Garnish with a Chilli.



This Recipe Uses