



**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 Stew 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 Stew 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 Stew Mix. Boil until thick and glossy. Serve over your burger. Garnish with a Chilli.



**This Recipe Uses**