

# Kebabs on Mustard Mash



**Day 25**

**Serves: 6**

**Preparation time:**

**15 min**

**Cooking time:**

**10-15 min**

## Ingredients:

- 1 onion
- 600 g beef mince
- 2 tablespoons (30ml) **IMANA SUPER-SHEBA Tomato & Onion Stew Mix**
- 2 tablespoons (30ml) finely chopped dhania/ coriander
- ½ teaspoon (2ml) coarse black pepper
- 1 x 250g packet streaky bacon
- 6 large potatoes, peeled
- 3 tablespoons (45ml) milk
- 1 **IMANA Chicken Super Stock Cube**, crumbled
- 1 teaspoon (5 ml) mustard

## Method:

1. Peel the onion and grate it coarsely.
2. Add the mince beef, **IMANA SUPER-SHEBA Tomato & Onion Stew Mix**, chopped dhania and pepper. Mix lightly with a fork.
3. Shape the mixture with your hands into small elongated balls and wind half a rasher of bacon around each ball.
4. Thread three to four balls onto each kebab stick.
5. Grill the kebabs for 6 -8 minutes on each side until cooked through.
6. To make the mash, boil the potatoes in plenty of boiling water until soft. Drain and add the **IMANA Chicken Super Stock Cube** to the hot potatoes. Mash the potatoes and crumbled stock cube together with the milk until smooth. Add the mustard.

## TIP:

For a chilli flavour make up an **IMANA Spicy Chilli Gravy** using 1 cup (250ml) boiling water and stir with a fork until thickened. Serve over the kebabs and mash.

*This Recipe Uses*



Only 1 Spoon Brings Stew To Life!  
Thickens Flavours Colours Aroma