

Hamburger Supreme

Calories: 735 kcal

Servings: 2

Time: 20 Mins

Ingredients

- 1.00 tsp Butter
- 50.00 g Celery (chopped)
- 1.00 whole Egg
- 1.00 clove Garlic (crushed)
- 40.00 g Green Capsicum (chopped)
- 0.00 as per taste Herbs and spices
- 35.00 g Mushrooms (common)
- 40.00 g Onions (chopped)
- 120.00 g Premium Mince Beef
- 35.00 ml Tomato Juice
- 1.00 whole Ultra Lite Beef Sachet
- 250.00 ml Water

Instructions

1. Mix together mince, egg, onion, garlic, herbs and spices and form into small balls
2. Saute' vegetables for approx. 3-4 minutes in 1/2 tsp of butter, adding mushrooms last. Remove from pan and keep warm
3. Using remaining 1/2 tsp butter, cook meatballs, shaking pan lightly to stop them from sticking
4. Combine Ultra Lite sachet and water together and set aside
5. When meatballs are brown, return vegetables to pan, add tomato juice and sachet mixture
6. Cook for a further 3-4 minutes or to your taste