Kebabs on Mustard Mash

Ingredients:

- 1 onion
- 600 g beef mince
- 2 tablespoons (30ml) IMANA SUPER-SHEBA Tomato & Onion Relish Gravy 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 Relish Gravy 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