meatballs in tomatoes

NIBBLEDISH CONTRIBUTOR

Ingredients

Meatballs in tomatoes
For the meatballs;
250gm minced meat
1/2 french onion-chopped
1 cup bread crumbs
1/2 cup chopped chives
1/2 cup grated carrot- chopped
1 egg
1 1/2 tsp salt
dash of black pepper

to saute:
2 tomatoes-chopped
1/2 french onion chopped
1 tbsp chopped garlic
1/2 pineapple- cut into slices
1 red chilly
2 pieces sliced ginger
1 tsp chicken granules
pepper
2 tbsp ketchup

Instructions

1. Mixed the meatballs ingredients together. Refrigerated for 1/2 hour before shaping them into smaller balls about an inch in

diameter.
2. Heat oil and deep fry each ball into a golden brown ball. Drain well onto a kitchen towel. Set aside.
3. In a saucepan, heat 1 tbsp butter and 2 tbsp oil. Saute the onion and garlic till aroma. Add in the ginger and tomatoes with the

pineapple slices. Add ketchup and seasoning. Simmer for 1 or 2 mins. serve hot with bread or rice.