



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.