



minced meat on toast

NIBBLEDISH CONTRIBUTOR

Ingredients

250 gm minced meat
1 egg
1 cup bread crumbs
1/2 cup chopped chives
1 big white onion-chopped
1/2 carrot- grated and chopped
salt and pepper to taste
2 tomatoes-chopped
1 cup Alfredo white sauce.
1 head lettuce- torn in few pieces

Instructions

1. Mixed the meat,egg,crumbs ,carrot and chives .
2. In a saucepan , heat 1 tbsp butter or margarine. Add chopped onion, saute till soften.
Add minced meat and stir well for a

minute , then add tomatoes. Cook through.

3. Add the white sauce and seasoning. Mixed well.

4. Slice few pieces of bread , butter each slice and sprinkle some toasted garlic and flake parsley. Place on a tray and bake in

preheated oven at 220 C for 1 min or till crispy and golden.

5.Remove from oven , place some lettuce which has been broken up , Spread the minced meat on top and serve. This is ideal meal

for breakfast or party finger food.
