



NYAMA CHOMA GRILLED MINCE & CHEESE SANDWICH

INGREDIENTS

- 500g mince meat
- 1 Nyama Choma Soya Mince Meal packet
- ½ small onion, finely chopped
- 2 cups water
- 1 clove garlic, minced
- 2 tsp oil
- 2 tsp butter
- 8 slices white bread
- 1½ cups cheese, grated
- 2 tsp Nyama Choma BBQ Spice
- 2 tsp Nyama Choma BBQ Sauce



METHOD:

- Fry onion and garlic in a large pan over medium heat, then add mince meat and Nyama Choma BBQ Spice. Fry for 10-15 mins.
- Add Nyama Choma Soya Mince Meal and water, reduce heat and allow to simmer for 10-15 minutes. Put in a bowl and set aside.
- Use your grill or clean the pan and melt a teaspoon of butter over medium-high heat.
- Place two slices of bread on the pan until browned, flip the bread over and top each with a sprinkle of cheese.
- Top one slice of bread with the mince meat and place the second slice of toasted bread on top and flip the sandwich over again to melt the cheese.
- Add Nyama Choma BBQ Sauce for extra flavour.

