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Hungarian Minced Steak



Ingredients

6 shallots, diced
1 red pepper, cubed
1tsp. oil
1lb. beef mince
2tbsp. paprika
3 ½ fl oz. tomato puree
Cayenne pepper
Salt and pepper
½ lemon
3oz. fromage frais

Preparation

- 1 Sauté the shallots and peppers in the oil, add the beef mince and brown for a few minutes. Add the tomato puree and paprika and cook for a further 5minutes. Season and stir in the lemon juice and fromage frais. Warm through and serve.

Cooks Note

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