



## SUPPER JAFFLE

### INGREDIENTS

- 8 slices white bread
- 4 tablespoons butter
- 15 ml olive oil
- 2 cloves garlic minced
- 1 small onion finely chopped
- 500 gr beef mince
- 1 large potato peeled and chopped fine
- 1 carrot peeled and chopped
- 2 cups water
- 1/2 packet instant brown onion soup
- salt and black pepper to season
- 8 slices tomato
- 1 cup grated cheddar cheese
- 2 tablespoons tomato sauce
- 2 tablespoons mustard

PREP TIME: 10 MIN \ SERVES: 4

### INSTRUCTION

1. Make the savoury mince by heating the olive oil and sauté the garlic, chili and onion until translucent.
2. Add the mince and brown.
3. Add water with potatoes and carrots.
4. Cook for 30 min until vegetables are soft.
5. Add the instant brown onion soup powder and mix through, simmering for a few more minutes until thickened. Set aside.
6. Before you start, make sure you have a hot stove plate and some nonstick spray to prepare your jaffel pan with.
7. Put the closed jaffel pan flat on the stove top, and heat it up. Real hot.
8. Carefully open the jaffel pan, add a slice of buttered bread on the hot surface, with spoonful of savoury mince, a slice of tomato, about a tablespoon of grated cheddar and a squeeze of tomato sauce and mustard.
9. Top with another buttered slice, close, remove the crust by sliding a knife around the edges and back to the stovetop.
10. Check every 15 – 20 seconds by turning the hot side over, open and catch a glimpse of the toasty goodness.
11. Turn over to toast the other side. Remove carefully, let cool slightly and enjoy!

