



Corned Beef Cutlet

Serving: Serves four to six

There's no better way to cure that nasty hangover from yesterday's countdown party with these hearty corned beef cutlets. Try it – you'll thank us later!

Ingredients

3 large potatoes, boiled and peeled
1 can of Palm corned beef (326g)
½ cup of spring onion, finely chopped
½ cup of coriander, finely chopped
2 eggs, beaten
3 cups of bread crumbs
1 big red onion, sliced
1 cup of fried shallots
Salt and pepper to taste

Method

1. Mash the potatoes with corned beef and season with a little bit of salt and pepper to taste.
2. Add spring onions, coriander and fried shallots and mix well.
3. Mould the mixture into patties.
4. Dip the patties into egg and coat them with bread crumbs evenly.
5. Heat oil for deep frying and fry the patties till brown.
6. Serve hot, garnished with sliced onions.