

# Potato Kofta Tray

## Ingredients

- 1 kg Kofta (Beef Minced Meat)
- 5 x Medium-sized potatoes
- 2 x Tomatoes
- 1x Onion
- 3 teaspoon Tomato Paste
- + Pepper & Salt'



## Method

### First preparation and cuts:

1. Potato & Onion peeling and cut into thick slices
2. Divide the Kofta into small oval size
3. Tomato paste, dissolved in 1 and 1/2 cup water

### Second

1. Pre-heat the oven to moderate heat (180°C)
2. Put on oven tray sequence of:
  - 1 slice potato then kofta then slices of potatoes, tomato, onions and we repeat the action.
3. Add salt & pepper on tomato paste, pour it on tray until its Covered!
4. Cover tray with Aluminum foil.
5. Put in the oven for 30 minutes

\*\* To get crispy remove the aluminum cover and leave it for another 5 minutes before removing it from the oven.

Dobrá Chuť =)