

# RED VS GREEN TABASCO MINCE TOASTIE

Serves 6

## INGREDIENTS

12 slices white bread

⅓ cup melted butter

1 onion, sliced

600g beef mince

½ tsp salt

3 tbsp Tabasco Original Red Sauce or Tabasco Green Pepper Sauce

1 tomato, sliced

2 cups grated cheddar cheese

## Serving suggestion:

Salad

Chopped chives

## METHOD

1. Preheat the oven to 180°C and line a 20cm round springform cake tin with baking paper. Grease the bottoms and the sides with grease-spray.
2. Line the bottom of the tin with the bread slices, overlapping them slightly and pressing them into one another to ensure that the pieces stick together to form a base.
3. Brush the bread with the melted butter and put the bread crust in the oven to bake for about 6-8 minutes or until slightly golden. Set aside.
4. In an oiled pan, fry ½ of the sliced onions until soft, about 5 minutes. Add the mince and salt and cook until the water has evaporated. Add the Tabasco Original Red Sauce or Tabasco Green Pepper Sauce and stir to combine.
5. Layer half of the Tabasco flavoured mince on top of the bread in the tin and top the mince with half of the tomato slices and half of the reserved onion slices. Scatter over 1 cup of the cheese before covering with the reserved bread slices. Repeat this process once more, ending with a layer of cheese.
6. Place the toastie in the oven to bake for about 10 minutes or until the cheese has melted.
7. Remove from the oven and allow the toastie to cool in the tin for about 15 minutes before placing it onto a plate. Slice into 6 generous slices, top with Tabasco Original Red Sauce or Tabasco Green Pepper Sauce. Scatter chopped chives over the mince toastie bake, serve with a salad and ENJOY!