



Hawaiian Burger Steak Recipe

Preparation Time	10
Cooking Time	12
Serving Size	3

Ingredients:

BURGER PATTIES:

- 300 g beef, ground
- 1/2 cup bread crumbs
- 2 tsp worcestershire sauce
- 1/2 cup onion, red, chopped
- 1 1/2 tsp salt
- 1/2 tsp pepper, black
- 1 pc egg

- 1 pouch DEL MONTE Filipino Style Tomato Sauce (200g)
- 1/2 cup water
- 1 pc beef bouillon cube
- 1/2 tsp sugar, white
- 1 can DEL MONTE Sliced Pineapple (227g), drained, reserve syrup

Preparation:

1. Mix all ingredients for the burger patties. Form every 1/4 cup of the mixture into patties. Pan-fry then set aside.
2. In the same pan, add DEL MONTE Filipino Style Tomato Sauce, water, beef bouillon cube, and reserved pineapple syrup. Simmer until thick.
3. Add the patties and simmer for 2 minutes. Add the DEL MONTE Sliced Pineapple and serve.

Chef's Tip

Lusog Notes

Cooking Skills Needed

- Chopping
- Pan-Frying
- Simmering

Cooking Tools

- Chopping Board
- Measuring Cups
- Measuring Spoon
- Pot
- Spatula