



## Old Fashion Mixed Grill

Serves: 1

Prep time: 5 Minutes

Cooking time: 10 Minutes

### Ingredients:

- 1 Rissole
- 1 Lamb chop
- 1 Sausage
- 1 Slice bacon
- 1 Tablespoon butter
- 2 Mushrooms, chopped
- ½ Small onion, sliced
- 1 Egg
- 1 Bunch tiny tomatoes
- \* **Optional extras**
- **1 small steak**
- **1 serve hot chips**



*This large meal was also served with a small steak and chips on the side,*

*This meal takes me back to when I first dated my husband. Another golden oldie*

### Method:

- Pan fry or grill on medium to high heat, the rissole (**+\*steak**) and lamb chop. Cook for 2 minutes before adding the sausage, bacon and tomatoes.
- Cook the meat turning every 2-3 minutes to brown or until cooked evenly. Remove all from pan and cover with foil to keep warm
- Melt butter in the pan, add the egg and for cook 2-3 minutes. Also add mushrooms and sliced onion to the side of the egg, stirring both until cooked through.
- Serve on a large plate **\*plus optional extras if required**