



HAMBURGER CHOP SUEY

- 3/4 Pound Hamburger
- 3/4 Cup Sliced Onion
- 1 Cup Celery Strips
- 2 Tablespoons Cooking Oil
- 1 Can Drained Bean Sprouts
- 1 Can Condensed Beef Bouillon
- 2 Oz Can Sliced Mushrooms – Save Liquid
- 1 Tablespoon Cornstarch
- 1/3 Cup Soy Sauce

DIRECTIONS

1. In a large skillet, sauté hamburger with onions and celery in oil until lightly browned.
2. Add bean sprouts, beef bouillon and mushrooms.
3. Mix cornstarch with mushroom liquid, stir until smooth, add to the pan.
4. Cook for 10 minutes, stirring constantly.
5. Add soy sauce, stir to incorporate.
6. Serve over cooked rice.