

Country Beef Hotpot



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4-6 portions

INGREDIENTS

500g Beef Mince
150g Onions
75g Carrots
150g Leeks
75g Swede
240ml Cold Water
150g Baked Beans
1 tsp Vegetable
Powder or 1 Stock
Cube
40g Gravy Powder
500g Potatoes
15g Butter or
Margarine

METHOD

Add the mince to a medium pan and dry fry on a medium heat until fully cooked, for about 5 minutes. Meanwhile, dice the onions, carrots, leeks and swede and add to the pan.
Cook gently for 5-10 minutes.
Next, add the water, baked beans and vegetable stock to the mince and simmer for a further 10-15 minutes. Remove from the heat and add the gravy powder; stir well to thicken.
Place the meat and vegetables into an oven proof dish.
Wash the potatoes and with the skin on slice thinly. Layer over the meat, leaving no gaps.
Brush the potatoes with melted butter.
Bake in the oven at 175°C for approximately 30 minutes or until the potatoes are golden brown in colour and cooked through.