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Beef & Potato Pie

- * Serves: 4
- * Preparation time: 15 minutes
- * Cooking time: 55 minutes

Ingredients

500 g beef mince
1 brown onion, chopped finely
10 ml olive oil
2 tbsp chopped parsley
250 g frozen diced vegetables
1 cup tomato based pasta sauce
1 tbsp Worcestershire sauce
3 cup mashed potato
1 cup shredded tasty cheddar



Method

1. Preheat fan forced* oven to 180°C.
2. Heat oil in large non stick frying pan. Cook beef and onion, stirring, for 10 minutes until well browned. Remove from heat. Stir in parsley, diced vegetables and sauces.
3. Place beef mixture in base of 6 cup capacity ovenproof dish.
4. Pile mashed potato on top of beef spreading to cover completely. Top with cheese.
5. Cook pie, uncovered, for 40 -45 minutes. Until golden brown and cooked through.

Recipe note: *if using a conventional oven, you may need to increase temperature or allow additional cooking time

Tips

Serve with crisp salad.

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