

Country Beef Casserole



This hearty combination of beef and winter vegetables creates a wholesome and filling meal that's value for money.

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Ingredients - Serves 4-5

750g cross-cut blade, chuck or
gravy beef
1 leek, trimmed and washed
2 carrots, peeled and sliced
560g can Wattie's Just Add
Country French Mince
12-16 mushrooms
1 cup minted baby peas
12 slices French bread
Butter for spreading
1/2 cup grated cheddar cheese



Method

Cut beef into 3cm cubes. Heat a dash of oil in a frying pan and brown meat over a high heat. Transfer to a large casserole dish. Cut leek into long, finger-sized pieces, add to the casserole with the carrots, mince sauce and mushrooms.

Cover and bake at 160°C for 1¼ hours or until the meat is tender. Stir through the peas. Spread the French bread slices lightly with butter and place in an overlapping layer on top.

Sprinkle over the grated cheese and grill for 8-10 minutes until the bread slices are golden. Serve with mashed potatoes.

Recipe courtesy of Allyson Gofton

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