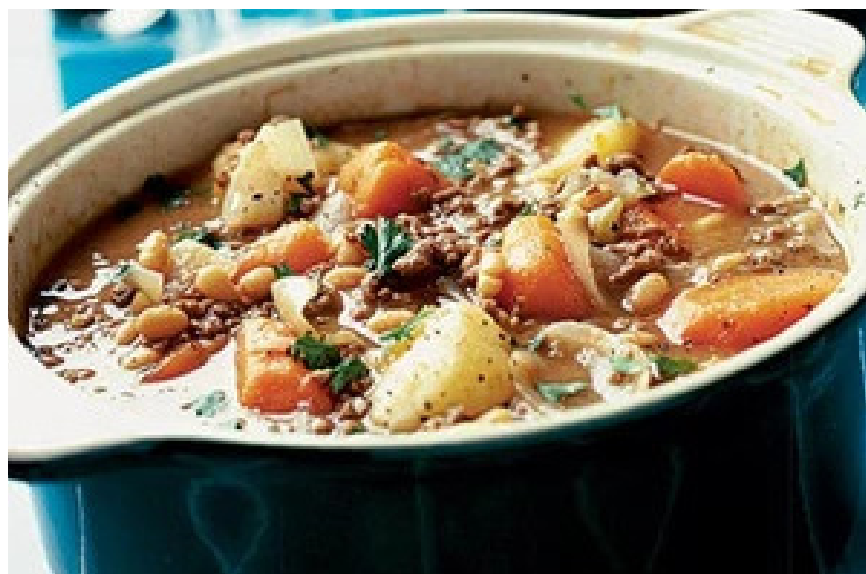


March 2022



## EASY BEEF HOTPOT

### PREPARATION TIME:

10 mins

### COOKING TIME:

30 mins

### SERVES:

5-6

### INGREDIENTS

2 onions

300g carrots

1kg potatoes

450g lean minced beef

2 beef stock cubes

400g can baked beans

splash of Worcestershire sauce

handful of roughly chopped parsley (optional)

Stretch a pack of mince to make this hearty dish. It's perfect eaten straight from the bowl with a spoon and some crusty bread on a cold winter's night. Comfort food at its best.

### METHOD

Cut each onion into eight wedges. Roughly chop the carrots and cut the potatoes into large chunks. Put the kettle on.

Heat a large non-stick pan, add the mince and fry quickly, stirring all the time, until evenly browned. Crumble in the stock cubes and mix well. Add the prepared vegetables, stir them around, then pour in 900ml/1½ pints of hot water from the kettle. Bring to the boil.

Reduce the heat, cover and simmer for 25-30 minutes, until the veg are tender. Stir in the baked beans and a generous splash of Worcestershire sauce and heat through. Taste and add salt and pepper if necessary.

Scatter over the parsley, then ladle the hotpot into bowls. Put the Worcestershire sauce bottle on the table in case anyone fancies a bit more spice.