

## MINCED BEEF HOTPOT



### Ingredients (10 persons)

- 1 kg Aviko Steam and Fresh Sauté potatoes
- 80 ml vegetable oil
- 200 g onion, finely diced
- 150 g carrots, finely diced
- 500 g minced beef
- 750 ml + 70ml water
- 75 g gravy granules
- 150 g frozen peas
- freshly chopped parsley

### Minced beef hotpot

#### Preparation

1. Pre-heat the oven at 200°C.
2. Heat oil and add onions and carrots to soften.
3. Add mince beef and seal, cook on medium heat for 10 minutes.
4. Add water and stir, leave to simmer for 30 minutes.
5. Mix gravy granules with a small amount of water into a paste, add to the beef mix and stir. Then add the peas, simmer for 10 minutes.
6. Transfer the beef mix to an oven dish, top with Aviko Steam & Fresh sauté potatoes and bake in the oven for 40 minutes at 200°C.
7. Sprinkle with parsley before serving.

#### Tip

Serve with baked beans and sweetcorn.

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