

Country Beef Hotpot



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**Food in a
minute**

Another great recipe idea from

Wattie's

Country Beef Hotpot

Serves: 6 **Prep time:** 10 minutes **Cook time:** 5-7 hours (Slow Cooker)
2½-3 hours (Oven Cook)

500g	gravy beef
2 medium	red or brown onions, peeled and cut into quarters
2 stalks	celery, chopped roughly
2	carrots, peeled and thickly sliced
535g can	Wattie's Just Add Italian Mince & Vegetables Simmer Sauce
2	bay leaves (optional)
425g can	Craig's Red Kidney Beans in brine , drained and rinsed

Healthy pick



1. Turn the slow cooker on to low to pre-warm.
2. Cut beef into 3cm pieces and place in the slow cooker. Add the onions, celery and carrots. Pour over **Wattie's Just Add Italian Mince & Vegetables Simmer Sauce**, ½ cup water and add bay leaves. Cover with the lid.
3. Cook on low for 5-7 hours, until the meat is tender.
4. Stir in the drained **Craig's Red Kidney Beans**. Cover and cook for a further 10-15 minutes, until the beans are hot. Season to taste. Remove the bay leaves. Serve with mashed potato and seasonal vegetables.

To oven cook: Place ingredients in a casserole dish. Cover. Cook at 160°C for 2½-3 hours, until meat is tender. Remove from the oven and add the drained Craig's Red Kidney Beans. Cover. Return to the oven and cook a further 10 minutes until the beans are heated through.

Tip: For quick and easy mashed potato, microwave **Wattie's frozen Steam 'n' Mash** according to packet directions. Mash with milk and a knob of butter for extra creamy mashed potato.