

Pom Pom Pie



HYP0070811SD

Food in a
minute

Another great recipe idea from

Wattie's

Serves 4 **Prep time** 15 minutes **Cook time** 35 minutes

500g	lean beef mince
1	onion, peeled and chopped
150g	mushrooms, sliced
1 Tbsp	flour
400g can	Wattie's Crushed and Sieved Tomatoes
¼ cup	Wattie's Tomato Sauce
1 Tbsp	Worcestershire Sauce
1 tsp	dried mixed herbs
1 cup	frozen peas
500g bag	Wattie's frozen Potato Pom Poms

1. Preheat oven to 200°C. Heat a dash of oil in a frying pan and quickly brown the beef mince, breaking it up with a fork if necessary. Set aside.
2. Add chopped onion to the pan and cook for a few minutes, until beginning to soften. Add the mushrooms and continue cooking for a further minute. Return the mince to the pan.
3. Sprinkle over the flour and mix into the mince. Pour over **Wattie's Crushed and Sieved Tomatoes**. Add **Wattie's Tomato Sauce**, Worcestershire Sauce, ½ cup of water and dried mixed herbs. Stir well. Bring to the boil. Reduce heat and simmer gently for 15 minutes. Add frozen peas. Season to taste.
4. Spoon mixture into an ovenproof dish (approx. 23cm diameter). Top with **Wattie's frozen Potato Pom Poms**. Place in the oven and cook for 15-20 minutes, until pom poms are golden and filling is hot.

