



## Beef Bourguignon

⌚	Prep time:	10 mins
🍲	Cook time:	2 - 2½ hours
🍽️	Serves:	4



### Ingredients

450-500g stewing beef (chuck, topside), cut into 2-3 cm pieces

1 medium onion, sliced

150g button mushrooms, halved

375g pouch **Wattie's European Creations Beef Bourguignon Simmer Sauce**

### Method

1. Preheat oven to 160°C. Heat a dash of oil in a frying pan and sear beef over a high heat to brown. Transfer to a casserole dish. Add onion to pan and cook until starting to soften. Add mushrooms and cook for 2 minutes. Pour over **Wattie's European Creations Beef Bourguignon Simmer Sauce**. Stir while bringing to the boil. Pour over the beef. Cover. Place in the oven. Cook for 2 - 2 ½ hours, until meat is tender.
2. Alternatively cook on the stove-top for 2 - 2 ½ hours, or in a slow cooker on low heat for 5-6 hours.
3. Serve with creamy mashed potatoes and your favourite vegetables on the side.

### Tips

\* For a delicious pie filling: cool casserole completely. Spoon into a pie dish. Top with flaky puff pastry. Brush pastry top with a little beaten egg. Bake at 210°C for 10 minutes. Reduce temperature to 180°C and cook a further 25-30 minutes until pastry is cooked and filling hot.

\* Heat sauce and serve as a delicious gravy to accompany roast beef or lamb or grilled steak.