

BEEF AND BEAN CASSEROLE



Serves 4



Prep Time 15 minutes



Cook Time 1 1/4 - 1 1/2 hours



INGREDIENTS

- 500 g lean beef chuck steak
- 2 onions, peeled and cut into 2cm dice
- 1 Tbsp paprika
- 400 g can **Wattie's Whole Peeled Tomatoes in Juice**
- ½ cup **Wattie's Tomato Puree**
- 425 g can **Craig's Mexican-Style Chilli Beans Medium Hot**

METHOD

1. Dice the beef chuck steak into large 3cm pieces.
2. Heat a dash of oil in a frying pan and brown the meat in two batches over a moderate to high heat and then transfer to a casserole.
3. Add the onion to the pan and cook 2-3 minutes. Sprinkle over the paprika and cook for half a minute before stirring in the **Wattie's Whole Peeled Tomatoes in juice, Wattie's Tomato Puree**

- 12 mushrooms, diced
- ½ cup beef stock

, **Craig's Mexican Style Chilli Beans**, mushrooms and beef stock.

4. Bring to the boil and then pour over the beef. Cover and cook at 160°C for 1 1/4 hours until the meat is tender.

Serve hot with your favourite green vegetable and some mashed potato.

Crockpot/Slow Cooker Instructions:

For best results, follow steps 1-3 and place all ingredients in slow cooker, except beef stock. Cook on LOW for approx 8 hours (refer to your user manual). Serve as above.