

## BEEF AND MUSHROOM HASH BROWN SLICE



 Serves 4

 Prep Time 15 minutes

 Cook Time 1 hour



### INGREDIENTS

- 1-2 Tbsp oil
- 1 onion, peeled and diced
- 1 tsp crushed garlic
- 250 g mushrooms, wiped and sliced
- 500 g lean beef mince
- 420 g can **Wattie's Condensed Vegetable Soup**
- 2 Tbsp freshly chopped parsley
- pepper

### METHOD

1. Heat the oil in a frying pan, gently fry onion and garlic until softened, add the mushrooms and fry until lightly browned.
2. In a bowl, combine lean beef mince, **Wattie's Condensed Vegetable Soup**, parsley, cooked onion mixture and season with pepper.
3. Place **Wattie's frozen Hash Browns** in a single layer, in a shallow 2 litre capacity lasagne-style dish. Spread beef mixture evenly over the hash browns, sprinkle with breadcrumbs and cheese.

- 500 g box **Wattie's frozen Hash Browns**

4. Cook at 190°C for about 50-60 minutes or until cooked through and very hot.

### **Topping**

- ½ cup fresh white breadcrumbs
- ½ cup grated cheese

## **TIPS**

Serve with **Wattie's Homestyle Tomato Sauce**.