

WINTER CASSEROLE WITH HERB DUMPLINGS



 Serves 4-5



INGREDIENTS

- 500 g blade steak, trimmed and diced
- 1 Tbsp oil
- 1 onion, peeled and sliced
- 1 tsp minced garlic
- 2 rashers bacon, diced
- 530 g can **Wattie's Just Add Hearty Beef Casserole Simmer Sauce**
- ¼ cup red wine

METHOD

1. Heat the oil in a large non-stick frying pan, brown the meat on all sides over a high heat. Transfer to a casserole dish.
2. Gently fry the onion, garlic and bacon in the remaining oil until tender, but not brown. Pour over, **Wattie's Just Add Hearty Beef Casserole Simmer Sauce** with red wine, 1/2 cup water and thyme.

- 1 Tbsp chopped fresh thyme or 1 tsp dried
- 750 g bag **Wattie's Recipe Mix Winter Veges**
- **-Herb Dumplings-**
- 1 cup self-raising flour
- 2 Tbsp chopped fresh mixed herbs
- ½ cup lite milk

3. Stir well and bring to the boil, pour over browned steak, cover and cook at 180°C for 1 hour.

4. Stir frozen **Wattie's Recipe Mix Winter Veges** into the hot casserole, cover and return to the oven for a further 12 minutes.

5. Sift self raising flour into a bowl, scatter with mixed herbs, season with salt and pepper, mix together and make a well in the centre. Pour in the milk stir to combine. Place spoonfuls of dumplings around the edge of the hot casserole, cover and return to the oven for a further 20 minutes, or until the dumplings are well risen and cooked through.