

POM POM PIE



 Serves 4

 Prep Time 15 minutes

 Cook Time 35 minutes



INGREDIENTS

- 500 g lean beef mince
- 1 onion, peeled and chopped
- 150 g mushrooms, sliced
- 1 Tbsp flour
- 400 g can **Wattie's Crushed and Sieved Tomatoes**
- ¼ cup **Wattie's Tomato Sauce**
- 1 Tbsp Worcestershire sauce

METHOD

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 onion to the pan and cook for a few minutes, until it begins to soften. Add the mushrooms and continue cooking for a further minute. Return the mince to pan.
3. Sprinkle with flour and mix into the mince. Pour **Wattie's Crushed and Sieved Tomatoes** in.

- 1 tsp dried mixed herbs
- 1 cup frozen peas
- 500 g bag **Wattie's frozen Potato Pom Poms**

Add **Wattie's Tomato Sauce**, Worcestershire Sauce, 1/2 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.

TIPS

Try using lamb mince in place of beef.

Browning meat, although not essential, is desirable as it improves the colour of the finished dish and develops flavour, especially in recipes that have a relatively short cooking time.