

QUICK CHILLI MINCE AND BEAN PIES



 Makes 6

 Prep Time 20 minutes

 Cook Time 40 minutes



INGREDIENTS

- 500 g lean beef mince
- 1 small onion, finely chopped
- 1 Tbsp tomato paste
- 420 g can **Wattie's Chilli Beans Mild**
- 400 g can **Wattie's Mexican Style Tomatoes**

METHOD

1. Heat a dash of oil in a frying pan and brown the mince with the onion. This is best done in two batches. Stir in tomato paste. Add **Wattie's Chilli Beans Mild** and **Wattie's Mexican Style Tomatoes** and stir to combine. Simmer for 10 minutes until mince is cooked. Remove from heat and set aside to cool. Refrigerate until cold.

2. Grease 6 extra large muffin tins (200ml capacity). Using a 16cm diameter plate as a

- 5 sheets ready rolled flaky puff pastry, thawed (or 1 1/2 blocks flaky puff pastry, thawed)
- 1 egg, beaten

guide cut 6 circles out of the pastry sheets and 6 circles using a saucer, approximately 10cm in diameter, re-rolling the pastry as necessary.

3. Carefully push the larger pastry circles into the muffin tins. Divide the cold chilli mixture between the pastry cases. Brush a little cold water around the pastry rims and place the smaller circles on top, pressing to seal the edges. Cut a small hole in the top of the pastry. Refrigerate for 15 minutes.

4. Preheat the oven to 190°C fan bake or 210°C conventional bake. Brush pie pastry tops with beaten egg before baking for 25-30 minutes, until pastry is golden and filling hot. Remove from the oven and allow pies to stand for 5 minutes before removing from the tins.