

KIWI MINCE AND BEANS



Serves 4-6



Prep Time 5 minutes



Cook Time 20 minutes



INGREDIENTS

- 1 onion, peeled and chopped
- 500 g lean beef mince
- 400 g can **Wattie's Crushed & Sieved Tomatoes**
- 1-2 tsp Marmite or Vegemite
- 1 Tbsp **Lea & Perrins Worcestershire Sauce**
- 420 g can **Wattie's Baked Beans**

METHOD

1. Heat a dash of oil in a frying pan and cook the onion until it begins to soften. Add beef mince and brown over a high heat, breaking up the mince if necessary with a fork.
2. Stir in **Wattie's Crushed & Sieved Tomatoes**, Marmite and **Lea & Perrins Worcestershire Sauce**. Simmer for 10 minutes.

3. Add **Wattie's Baked Beans** and continue cooking for a further 10 minutes until the mince is cooked and beans are hot.

TIPS

- Serve stirred through hot penne pasta. Garnish with chopped parsley, basil or freshly grated Parmesan.
- You can substitute Wattie's Baked Beans with **Wattie's Baked Beans 50% Less Added Sugar***, if preferred.

* Contains 50% less added sugar and 30% less salt than the regular Wattie's Baked Beans in tomato sauce 420g.