

BEEF BOURGUIGNON



Serves 4



Prep Time 10 minutes



Cook Time 2 - 2 1/2 hours



INGREDIENTS

- 450-500 g stewing beef (chuck, topside), cut into 2-3 cm pieces
- 1 medium onion, sliced
- 150 button mushrooms, halved
- 375 g pouch **Wattie's European Creations Beef Bourguignon Simmer Sauce**

METHOD

1. Preheat oven to 160°C. Heat a dash of oil in a frying pan and sear beef over a high heat to brown. Transfer to a casserole dish. Add onion to pan and cook until starting to soften. Add mushrooms and cook for 2 minutes. Pour over **Wattie's European Creations Beef Bourguignon Simmer Sauce**. Stir while bringing to the boil. Pour over the beef. Cover. Place in the oven. Cook for 2 – 2 1/2 hours, until meat is tender.

2. Alternatively cook on the stove-top for 2 – 2 1/2 hours, or in a slow cooker on low heat for 5-6 hours.

3. Serve with creamy mashed potatoes and your favourite vegetables on the side.

TIPS

* For a delicious pie filling: cool casserole completely. Spoon into a pie dish. Top with flaky puff pastry. Brush pastry top with a little beaten egg. Bake at 210°C for 10 minutes. Reduce temperature to 180°C and cook a further 25-30 minutes until pastry is cooked and filling hot.

* Heat sauce and serve as a delicious gravy to accompany roast beef or lamb or grilled steak.