



Beef & Potato Casserole



Beef & Potato Casserole 4 portions

20 minutes prep

2 ½ hours cooking time

Ingredients 97072 - Diced Beef - 800g
 17827 - Stew pack vegetables - 400g
 4797 - Potato Slices - 400g
 Grated Cheese – 250g
 Plain Flour - 25g
 Beef Stock - 2 cubes
 4 Tablespoons Red Wine
 2 Tablespoons Oil
 Salt and Pepper to Taste

Preparation

Pour two tablespoons of oil into a frying pan and heat to a medium/high temperature. Cook the cubes of beef until they are brown on all sides continually turning the beef while it is cooking. Place the beef in a casserole dish or pan. Keep the meat juices for the stock.

Pre heat the oven to 150C / 300F / Gas Mark 2

Use the meat juices, hot water and two stock cubes to mix the stock.

Add the stew pack vegetables into 280ml of boiling water. Return to the boil for 5 minutes. Drain and cover the vegetables with the prepared stock. Sprinkle the flour into the mixture slowly and stir constantly. Bring the mixture to the boil, and then turn the heat to low.

Add the Salt, Pepper & Wine to taste.

Pour into a casserole dish with the browned beef and place in the pre-heated oven for 2 ½ hours.

Shallow Fry the Potato Slices with a little oil on a moderate heat for 5 -10 minutes then add these to the top of the casserole, sprinkle with the grated cheese and place under a pre-heated grill until the cheese is golden and bubbling then serve!