

## WHAT YOU NEED

- 500g lean minced beef
- 2 carrots
- 1 onion
- 4 potatoes
- 1 beef stock cube dissolved in 250ml (1 mug) of boiling water
- 1 dessertspoon of worcestershire sauce (optional)

# How to Make Mince Hotpot

Serves 4

**Tip for a thicker gravy:**

At the end of cooking, sprinkle a few gravy granules over the cooked mince and vegetables and stir thoroughly.

1



Add mince and beef stock to the slow cooker. Break up mince and mix well.

2



Peel and slice onion add to the slow cooker.

3



Wash and chop carrot, add to the slow cooker, cook on high for 2 hours.

4



Wash and chop potatoes, add to the slow cooker.

5



Mix well and cook on high for a further 2 hours.

6



Serve mince hotpot with extra vegetables eg. frozen mixed vegetables or broccoli. Optional: slice potatoes on top.