

WHAT YOU NEED

- 500g lean minced beef
- 1 beef stock cube dissolved in 250ml (1 mug) of boiling water
- 1 carrot
- 1 onion
- 4-6 Potatoes

How to Make Mince & Potatoes

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



Peel and chop onion and carrot.

2



Add mince to hot pan and cook over a medium heat for around 10 minutes, stir continuously until meat is browned.

3



Add onion and carrot, stir, add stock cube dissolved in 1 mug of boiling water. Cook for 30 to 40 minutes, to allow flavours to develop.

4



Peel, chop and boil potatoes.

5



Drain and mash potatoes.

6



Sprinkle and stir in a few gravy granules to the mince, this will thicken the gravy. Serve with mashed potatoes.