



## Beef Mince Hot Pot Pies

⌚ Total time 70 min • Prep time 10 min • Cook time 60 min

### Ingredients

- 750 g Beef Mince
- 4 Cloves garlic
- 1 Onion
- 6 Potatoes
- 680 g Tomato passata
- 1 Carrot
- 1 Broccoli
- 2 Mince Spice mix
- 3 Pumpkin, Diced
- 1/2 C Water
- 1 C Grated cheese

### Method

- 1 Preheat oven to 200°C
- 2 Peel, and slice the Potatoes into 1 cm thick slices.
- 3 Wash potatoes. Place in a large pot and cover with water. Bring to the boil and cook for 10 minutes. They don't need to be fully cooked through as they will finish in the oven. Drain, and set aside.
- 4 Finely grate the carrot. Finely dice the onion and garlic.
- 5 Heat a large pot or pan on medium heat. Add the oil, onions and garlic. Fry over medium heat until the onions are softened. Add the mince and break up with a spatula or wooden spoon. Once the mince is browned, add the carrot and cook for 5 minutes.
- 6 Add the spice mix packet, salt, pepper, tomato passata and water. Let simmer over a low to medium heat for 5 minutes, or until the liquid is reduced and thickened.
- 7 While the mince simmers; slice the Potatoes into 1 cm thick slices. Dice pumpkin into chunks, coat in oil and season with salt and pepper. Roast pumpkin in the oven for 30 minutes, or until cooked through.
- 8 Put the mince into an oven proof dish. Layer the top with the sliced potatoes. Season with salt and pepper and grated cheese.

- 9 Cook for 30 minutes, or until the potatoes are cooked through and the tops are beginning to brown.
- 10 Cut the broccoli into florets. Place broccoli in a pot with 1 cup of water. Bring to boil with lid on and cook for 5 minutes. Drain the water and set aside.
- 11 Serve the hot pot pie with the roasted pumpkin and broccoli.