

Today's Favourite

EASY BEEF HOTPOT



18 serves of vegies per recipe

Ingredients

1kg chuck or blade steak, cubed
2 tablespoons flour
2 teaspoons paprika
425g can crushed tomatoes
2 medium onions, sliced
1 clove garlic, crushed

2 sticks celery, sliced
2 large carrots, thickly sliced
1 turnip, cut into large chunks
3 medium potatoes, cut into large chunks
1 cup red wine or stock

Method

Preheat oven to 180°C. Toss meat, flour and paprika in a plastic bag, tip into a heavy casserole dish. Add all remaining ingredients and stir to combine. Press a piece of baking paper over the ingredients and cover closely with a lid. Cook for 2 hours without lifting the lid. Check for seasoning and tenderness, returning to oven if more cooking time is required. Serves 6.

Serving suggestion

Serve with mashed potatoes and steamed green vegetables.



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