



## EASY BEEF HOTPOT

*Serves 6, 15 minutes preparation + 2 hours cooking  
18 serves of vegetables in this 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 chunks  
3 medium potatoes, cut into large chunks  
1 cup red wine

Method: Preheat oven to 180. Toss meat in 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 2 hours without lifting the lid. Check for seasoning and tenderness, returning to oven if more cooking time is required.

Serving Suggestion: Serve with mashed potatoes and steam green vegetables.

*Government of South Australia SA Health*