



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.