



HOT POT

Cold Weather Hotpot

Serves 5 - 6

Ingredients:

2 onions
300g carrots
1kg potatoes
450g lean minced beef
2 beef stock cubes
400g can baked beans
splash of Worcestershire sauce
handful of roughly chopped parsley (optional)

Method:

1. Cut each onion into eight wedges. Roughly chop the carrots and cut the potatoes into large chunks. Put the kettle on.
2. Heat a large non-stick pan, add the mince and fry quickly, stirring all the time, until evenly browned. Crumble in the stock cubes and mix well. Add the prepared vegetables, stir them around, then pour in 900ml of hot water from the kettle. Bring to the boil.
3. Reduce the heat, cover and simmer for 25 - 30 minutes, until the veg are tender. Stir in the baked beans and a generous splash of Worcestershire sauce and heat through. Taste and add salt and pepper if necessary.