

GF Friendly

Beef and Sweet-potato Pie

A rich and filling beef and sweet-potato pie

This didn't take long to bake in the oven, so it was just as well that the beef was braised to tenderise beforehand.

- 300g diced beef
- 1 beef Oxo cube
- 1 cup water
- 1 Tbsp brandy
- 1 tsp paprika

- 2 cups diced sweet potato, par-boiled
- 1 small onion, coarsely chopped
- salt and pepper (optional)



- 3 cups diced sweet-potato + 2 cups diced white potato – boiled and mashed
- 1 level Tbsp gravy powder + a little water to mix

Place the beef, brandy and paprika in a small pan; sprinkle on the crumbled Oxo cube and add the water. Give it a stir, bring to the boil; then turn down the heat and simmer partially covered for 40 minutes.

Meanwhile, par-boil 2 cups of diced sweet potato with the onion along with a shake of salt and pepper if using. When softening **slightly**, drain and set aside until the beef is cooked. Boil the rest of the potato, drain and mash.

Use a strainer spoon to remove the beef from the stock and place in a bowl along with the par-boiled sweet potato and onion and carefully fold to combine. Mix the gravy powder with a little water to a thin cream and stir into to the **cooled** stock. In a suitable casserole, pour in enough of the stock to just cover the bottom before piling in the beef, onion and potato cubes; then pour over the remaining stock. Finally top with the mashed potatoes.

Bake on 162°C fan forced (180°C conventional) for about 25 minutes

Serves 3-4 with extra vegetables

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