

Savoury Mince!

Best part about this dish is you can easily change the flavours up, like adding curry powder or gravy powder to change the dish completely

I made enough for 4 people



Ingredients:

- 500g mince (I used beef)
- 1 x diced brown onion
- 2 x tbspn minced garlic (up to you)
- Beef stock to taste
- 1 x packet French Onion Soup Mix
- 1/4 cup tomato paste
- Few splashes Worcestershire sauce
- Pepper to taste
- Choice of veggies



Method:

- Cook onion & garlic for a few mins
- Add mince and break up & brown
- Add beef stock & mix in
- Add soup mix
- Fill soup mix packet with water
- Add to pan and mix through
- Add tomato paste & pepper & mix
- Add a few splashes of sauce
- Add more water if too thick
- Taste test and adjust to suit taste
- Add choice of veggies and let veggies heat through

Serve with side dish of choice
I recommend rice, mashed potato or even a crusty bread roll.