

RUSTIC SHEPHERDS PIE (SKINNYMIXERS RECIPE WITH ADDITIONAL VEG)



Category: Fish and meat
main courses

Additional information Non
alcoholic, Steamed,
Traditional

Created: on 2018-06-28
Qualified by: Supercook AUS
Suggested by: Redshoes
Total preparation time:
28:12 Minutes

INGREDIENTS FOR 6 SERVES

| | |
|---------------------|-----------------------|
| 1 | onion |
| 2 | carrots |
| 1 | red capsicum |
| 1 | medium zucchini |
| 2 clove | garlic |
| 30 gram | olive oil |
| 300 gram | beef stock |
| 70 gram | tomato paste |
| 5 gram | Worcestershire sauce |
| 1 teaspoon | paprika |
| 1/4 teaspoon | black pepper |
| 300 gram | Beef mince |
| 500 gram | potatoes, diced small |
| 100 gram | frozen peas |
| 1/2 can | corn, drained |
| 30 gram | butter |
| 30 gram | cream |
| 1/2 teaspoon | salt |

STEP BY STEP - PREPARATION

To see the full recipe, please [log in](#).

TOOLS



Vapore



Steaming basket