

# MAGIC MINCE

*on toast*



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**BEEF + LAMB**  
NEW ZEALAND

Serves 4 Preparation Time 20 MINS

Cooking Time 45 MINS



Max's favourite!

Max is one of the faces of the 'Way to Grow' campaign. When Max grows up he wants to be a dinosaur.

### Beef

500g Quality Mark beef mince  
1 onion, finely chopped  
1 carrot, finely chopped  
1 stick celery, finely chopped  
1 clove garlic, finely chopped  
250g button mushrooms  
400g can chopped tomatoes in juice  
1 tablespoon tomato paste  
2 cups beef stock  
4 sprigs thyme

### To serve

Wholemeal toast bread  
Sour cream  
Small handful parsley leaves

### Beef

Heat a dash of oil in a heavy-based saucepan over a medium-high heat and add the beef mince. Brown mince, stirring to break up the meat, then transfer to a bowl.

Add another dash of oil to the saucepan and add the onion, carrot, celery and garlic and cook until they begin to soften, about 5 minutes. Return mince to the saucepan.

Add the mushrooms, tomatoes, tomato paste, stock and thyme. Bring to the boil, then reduce heat to low, cover and simmer the mince for 45 minutes. Stir mince from time to time and taste for seasoning. Remove lid towards the end of the cooking time if you need to thicken the mince a little.

### To serve

Serve magic mince on toast, top with a dollop of sour cream and parsley. Magic mince can also be served with cooked rice or pasta, in taco shells or with nachos.



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