

Mini Stroganoff Pies

+ Stroganoff mix is with other flavour bases in the spices aisle. + You can use mini loaf pans instead. + Delicious hot or cold. Serve at picnics or sliced in sandwiches. + **To freeze** Pies will keep for up to 3 months.

Serves 6 Preparation: 10 minutes Cooking: 25-30 minutes

Cooking oil spray

800g beef mince

40g packet beef stroganoff mix

2 eggs, lightly beaten

1/2 cup tomato sauce

1 small onion, thinly sliced

Steamed vegetables and mash,
to serve

1 Preheat oven to 190°C/170°C fan forced. Lightly spray a 6-hole (3/4-cup) Texas muffin tray with oil.

2 Combine mince, stroganoff mix, egg and half the tomato sauce in a large bowl. Using hands, mix well to combine. Divide mixture into 6 portions. Press each portion into a prepared hole. Spread mince mixture with remaining tomato sauce; top with onion.

3 Bake for 25-30 minutes or until browned and cooked. Cool for 5 minutes in tray. Drain off fat, then carefully lift out onto a plate. Serve with vegies and mash.

MORE ON MINCE

- + For leaner results, use premium beef mince. Less fat means more meat for your dollar, too.
- + Buy mince in bulk, then freeze in usable portions.

