

SINGLE-SERVE PEPPER STEAK PIES

Makes 12

INGREDIENTS

- 4 large potatoes, peeled and quartered
- 2 tbsp NESTLÉ Cremora Original
- ½ tsp each salt and pepper, to season
- 2½ cups leftover sliced beef, chopped to bite-size strips
- ¾ cup leftover gravy

Serving suggestion:

- Chopped parsley
- Leafy green salad

METHOD

1. Preheat the oven to 180°C and grease 12 ramekins. **Chef's Tip: You can also use oven-safe mugs!*
2. Place the potatoes in a medium pot, cover with salted water and bring to a boil over a medium-high heat. Reduce the heat and allow to simmer for 15 minutes, or until the potatoes are soft.
3. Drain the water and mash the potatoes until smooth.
4. In a bowl, whisk the NESTLÉ Cremora Original with a ¼ cup water and add to the mashed potatoes. Mix to combine until soft and creamy. Season to taste with ¼ teaspoon pepper and ½ tsp salt.
5. Place the leftover sliced beef into a bowl and add the gravy. Add the remaining pepper and stir to combine.
6. Pipe the creamy mashed potatoes over the beef steak filling. Bake for approximately 10-12 minutes or until the mash is golden. **Chef's Tip: you can spoon the mash over if you don't have a piping bag.*
7. Garnish the pies with parsley and serve alongside a green salad and ENJOY!