

Pepper Steak Bread Pies

Serves 12

INGREDIENTS

300g stewing beef, cubed
2-3 tbsp flour
1 tbsp oil
½ onion, chopped
1 tbsp tomato paste
1 (28g) Knorr Beef stock pot
½ cup mung beans, rinsed
2 tsp cracked black pepper
1 tsp fresh thyme
Salt and pepper, to season
24 slices white bread
1/3 cup melted butter

Serving suggestion:

Potato chips
Side salad
Tomato sauce

METHOD

1. Preheat the oil in a heavy-based pot over high heat. Toss the beef chunks in the flour and add to the hot oil with the onions. Fry for about 3-5 minutes, or until the onions are caramelised.
2. Add the tomato paste and stir for 30 seconds.
3. Add the Knorr stock pot, 1½ cups of water, the mung beans, pepper and thyme to the pot. Cover with the lid ajar, bring to the boil, then reduce the heat to a low and allow to simmer for an hour, or until the meat and beans are tender.
4. Season with salt and pepper to taste, then remove from the heat. Allow to cool completely. **Chef's Tip: Leave overnight for the best result.*
5. Preheat the oven to 180°C and generously grease a 12-hole muffin tray.
6. Cut the crusts off the bread slices. Cut 12 of the slices into circles, using a mug. **Chef's Tip: Store the bread crusts and off cuts in a resealable freezer bag to make breadcrumbs at a later stage.*
7. Press a square slice of bread into each muffin hole. Brush the outer tips with melted butter.
8. Carefully spoon 3 tablespoons of pepper steak pie filling into the bread cup and place a circular slice of bread over the top. Use a fork to crimp the edges of the bread slices together. **Chef's Tip: Ensure the pockets are properly sealed.*
9. Brush the butter over the tops of the bread pies and bake the pepper steak pies for about 30-35 minutes until golden and crispy.
10. Serve pie alongside potato chips, tomato sauce and salad and ENJOY!