

Country beef casserole RECIPE

## **Country beef casserole**



COOK TIME 30 mins PREP TIME 10 mins SERVES 4 x

Country Beef Casserole

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## **INGREDIENTS**

- Canola Oil Spray
- 500 g Lean Beef, diced
- 1 Onion (160 g), diced
- 3 Carrots (300 g), peeled & diced
- 6 Celery Sticks (240 g), sliced
- 2 Middle Bacon Rashers (64 g), diced
- 1 MasterFoods™ Country Beef Casserole Recipe Base
- 1/2 cup Water (125 mL)
- 1 cup dry Brown Rice

## **RELATED PRODUCTS**



MasterFoods Country Beef Casserole Slow Cook Recipe Base 175g

See details

## **METHOD**

1. 1.

Heat pan on medium heat. Spray with oil and cook beef until browned.

2. 2.

Add vegetables and bacon and cook until soft.

3. 3.

Add Recipe Base and water. Stir through.

4. 4.

Gently cook on low heat for 15 minutes or until sauce thickens.

5. 5

Meanwhile cook rice to serve with your MasterFoods™ Country Beef Casserole.

6. 6

For extra veggies, add 300 g large portobello mushrooms, quartered.

**Source URL:** https://www.masterfoods.com.au/recipes/country-beef-casserole