

Parsnip Topped Steak Pies

Ingredients

- 13-4 sheets of ready rolled flaky pastry
- 2 onions (finely diced)
- 500g stewing steak
- 3T worcestershire sauce
- 3T soy sauce
- 2T beef stock powder
- 1 cup of water
- 2-3T cornflour
- 2T water extra
- 500g parsnip
- 1 medium potato
- 20g butter
- Salt and pepper
- Grated cheese

Method

1. Line 6-8 texas muffin tins with pastry.
2. Preheat oven to 190°C.
3. Chop the steak into small 1cm cubes. Place the steak, worcestershire sauce, soy sauce, beef stock, onion and water into slow cooker and cook for 4 hours.
4. Mix cornflour with extra water and add to the stew and boil until thickened.
5. Cool.
6. Meanwhile boil, peeled and chopped parsnips and potato until cooked; drain.
7. Mash parsnips, potato, and butter until smooth (kitchen whizz makes this easy). Season with salt and pepper.
8. Spoon cooled steak filling into pastry cases. Place mashed parsnip mixture onto the beef stew and cover with grated cheese.
9. Cook near the bottom of the oven for about 25 mins until cooked and golden brown. If extra browning is needed put under the grill for a minute or two.



So sweet. So fresh. So tasty!

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