

Super quick scouse

Ingredients

Serves 4

8 potatoes
6 carrots
500g lean minced beef
100g onion gravy granules
500ml boiling water
2 onions
1 tbsp. marmite
Handful fresh rosemary (optional)

Extras: red cabbage, beetroot, crusty bread

Equipment

Hot pan with lid
Peeler
Knives
Chopping boards
Measuring jug
Serving spoon
Measuring spoon

Method

1. Peel the carrots and potatoes and chop into small pieces.
2. Measure out 500ml hot water and mix in the gravy granules.
3. Chop the onions into small pieces.
4. Fry the onions and minced beef until softened and browned.
5. Add the potatoes and carrots and fry for a further 3 minutes.
6. Add the gravy and mix well, cover and simmer for 5 minutes.
7. If the ingredients start to stick, add a little more of the hot water.
8. Add 1 tbsp. marmite and mix.
9. Simmer for another 5 minutes, once the potatoes are soft your dish is ready.
10. Garnish with rosemary and serve with red cabbage/beetroot on the side (and maybe some crusty bread!). Enjoy!