

Beef and Sweet Potato Pie (Dinosaur Pie)



Prep time: 20 minutes
Cook time: 1 hour
Total: 1 hour 20 minutes
Serves: Makes 2 pies which will serve
16 children and 2 adult

INGREDIENTS

- 500g mince
- 2 tsp olive oil
- 1 onion, chopped
- 2 cloves garlic, crushed
- 300g frozen mixed vegetables
- 1 vegetable stock cube (dairy free)
- 1 tin baked beans
- 2 sweet potatoes (large)
- 1 x 500g pack short crust pastry (dairy free)
- 1 egg beaten

METHOD

1. Preheat the oven to 190°C
2. Peel and chop the sweet potatoes into bite sized chunks and cook in boiling water for 5 minutes.
3. Heat the oil in a pan and add the onions and garlic and gently fry for 3-4 minutes until the onions are translucent.
4. Add the mince and fry off, ensuring it's browned all over, cook on a medium heat for about 10-12 minutes
5. Add the frozen vegetables and cook for 3 – 4 minutes.
6. Crumble in the stock cube and stir thoroughly before adding the baked beans, continue to cook for another couple of minutes, stirring occasionally
7. Add the sweet potatoes and fully combine
8. Transfer the mixture into two pie dishes.
9. Roll out the pastry to create 2 lids, use a cookie cutter to cut a dinosaur shape into the centre of each lid. Cover the two pie dishes and brush with beaten egg.
10. Bake for 40 minutes until the pies are golden brown