

## Ingredients

- Plain flour (to coat beef in lightly)
- Diced beef
- Oil for cooking
- Carrots diced
- Onion, diced
- Red lentils dried
- Celery diced
- Mushrooms (sliced)
- Red capsicum (diced)
- Garlic, minced
- Passata bottled sauce
- Beef stock
- Pinch salt and freshly ground black pepper to taste
- Washed potatoes (for mash)
- Butter (for mashed potato)
- Milk (for mashed potato)



## Directions:

Pour flour into a shallow bowl and dust beef with flour.

Heat oil in a pan and sear beef on all sides until browned.

Remove from the pan and set aside.

Add carrots, onion, lentils, mushroom, capsicum, celery, and garlic to the skillet and cook until softened, about 5 minutes.

Add passata, lentils, beef broth, and browned beef pieces to the skillet and stir well.

Reduce heat, cover pot halfway with a lid, and simmer for 40 minutes.