



Exclusive recipe



Spiced mince & potato hotpot

SERVES 4 PREP 20 mins COOK 1 hr 30 mins EASY ❄️

'Packed with flavour, freezable, cheap, make-ahead, and super comforting – it's everything you want from a recipe in January. Beef or lamb mince are completely interchangeable and tweak the amount of chilli you use to suit your heat tolerance' **Barney Desmazery**

For the mince

- 4 garlic cloves
- large thumb-sized piece of ginger
- 4 tbsp sunflower oil
- 1 onion, chopped
- 400-500g beef or lamb mince
- 1 tsp garam masala
- 1 tbsp tomato purée
- 400g can chopped tomatoes
- 1 beef stock cube or shot
- 100g frozen peas

1 Finely grate or chop the garlic and ginger to a paste and set aside. Heat the half the oil in a frying pan or shallow casserole pan and cook the onions over a medium heat for about 10 mins until golden. Stir in half the ginger and garlic paste and cook for 2 mins more. Add the mince, breaking it up with a spoon, and the garam masala, then season with salt and pepper. Give everything a good stir and cook for 15 mins, stirring occasionally until the mince has browned.

2 Stir in the tomato purée, then pour over the tomatoes and a can full of water. Bring to a simmer, and crumble in the stock cube. Simmer for 20 mins until thick. Turn off the heat and stir through the frozen peas.

3 While the mince is cooking, tip the potatoes into a pan of salted water with the turmeric. Bring to the simmer, then cook gently for 3-4 mins until just cooked,

For the topping

- 1kg medium potatoes, thickly sliced
- ¼ tsp turmeric
- 1 tsp each cumin seeds and ground coriander
- small pack coriander, most roughly chopped
- 1 green chilli, chopped

– slightly under is better than starting to collapse. Drain well, then tip back into the saucepan with the remaining garlic and ginger paste, 1 tbsp of the oil, the spices, the chopped coriander, chilli and some salt. Mix everything together – don't worry if the potatoes break up a little. If the pan the mince is in is ovenproof, scatter the potatoes over. If not, tip the mince into a baking dish and top with the potatoes. *Can be prepared up to a day ahead and chilled or frozen for six months.*

4 To cook, heat the oven to 200C/180C fan/gas 6. Drizzle the last of the oil over the potato topping and bake for 30-35 mins until the sauce is bubbling around the edges and the topping is crisp and golden. Leave to cool for 5 mins, then serve.

GOOD TO KNOW fibre • vit c • iron • 1 of 5-a-day
PER SERVING 575 kcal • fat 28g • saturates 8g • carbs 48g • sugars 10g • fibre 8g • protein 28g • salt 0.8g



BARNEY DESMAZERY

Barney is Good Food's skills & shows editor. He has worked as a chef in London, France and Australia, and is a pro at adapting restaurant recipes to make at home.
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Samuel Graves
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