

Leek Casserole with Minced Beef

Ingredients:

(serves 4)

- 1 kg floury potatoes
- 5 leeks
- 1 (pointed) bell pepper
- 3 cloves of garlic
- 300 g lean minced beef
- 1.5 tbsp curry powder
- 1 tsp cumin powder
- 1 tsp paprika powder
- 125 g sour cream
- 1 egg
- 2 tsp mustard
- A splash of milk
- 100 g grated cheese
- Oil, salt, and pepper

Instructions:

Preheat the oven to 180°C. Peel the potatoes, cut them into equal pieces, and boil them in plenty of boiling water for 15 to 20 minutes until tender. Meanwhile, clean the leeks and bell pepper. Slice the leeks into rings, dice the bell pepper, and finely chop the garlic. Heat some oil in a frying pan and brown the minced beef, breaking it up as it cooks. Add the curry powder, cumin powder, and paprika powder and fry briefly. Then add the leeks, bell pepper, and garlic, and cook until the leeks have shrunk. Season to taste with salt and pepper and turn off the heat.

Drain the potatoes and mash them finely with a splash of milk and the mustard. Taste and season with salt and pepper. Whisk the egg into the sour cream and stir this into the leek mixture. Spoon the mixture into a baking dish and spread the mashed potatoes on top. Sprinkle with the grated cheese and bake the casserole in the oven for about 20 minutes until golden brown.

MIX, STIR & SMILE!