



bit spicy

Spicy Mexican Beef Pot

Use our [Smoky Chilli Mix](#) to make this rich and spicy cross between a Hotpot and Cottage Pie. The longer it's cooked, the better it tastes!

Serves 4-6

- 1 packet [Smoky Chilli Mix](#)
 - 750g/1 1/2 lb beef mince (replace the beef with beans for a hearty veggie version)
 - 2 beef stock cubes (or veggie ones!)
 - 1 tbsp plain flour
 - 1kg/ 2 lb potatoes, thinly sliced
 - 4 heaped tbsp tomato puree mixed with 500ml/1 pint hot water
 - 1 large pepper, finely chopped
 - 1 onion, finely chopped
 - handful fresh coriander, chopped
 - 250g grated cheddar
 - 3 eggs
 - 150ml/ 1/4 pint milk
1. Fry the mince with the spices and stock cubes until cooked. Add the flour and cook briefly.
 2. In a deep casserole place half the mince followed by half the potato and half the cheese. Pour over half the tomato sauce followed by half the onion, pepper and coriander. Season each layer with lots of pepper (it shouldn't need salt).
 3. Repeat the layers, cover and cook for about an hour and a half at 160 degrees. Check that the potato feels really cooked when prodded.
 4. Beat the eggs and milk together, pour over the dish and cook for about 20 minutes without the lid, until set.
 5. Serve with a tangy [Chipotle salsa](#), guacamole or just green vegetables.