



Beef Hash

Servings: 4

Prep Time: 5min

Cook Time: 15min

Ingredients

- 500g good-quality minced beef
- 2 sprigs of fresh thyme
- 1 red onion
- 2 carrots
- 3 sticks of celery
- A few sprigs of fresh rosemary
- 4 cloves of garlic
- 6 tblsp Worcestershire sauce
- A small bunch of fresh flat-leaf parsley

Directions

1. Put the mince into the largest frying pan and break it up with a wooden spoon. Add 1 tsp of salt and 1 tsp of pepper and drizzle over some olive oil. Pick in the the leaves and cook until golden, stirring often.
2. Peel and halve the red onion. Wash and trim the carrots and celery, then slice all of them in the food processor and set aside. When the mince is golden, pick the rosemary leaves into the pan. Crush in the 4 unpeeled cloves of garlic and add 6 tblsp of Worcestershire sauce. Stir well, cook until nicely glazed, then add the sliced veg and stir again. Reduce the heat to medium and remember to toss often.
3. Finely slice the parsley. Add it to the hash pan. Taste and correct the seasoning, then transfer it to a large serving platter.