

# Grandad's Special Casserole

## Ingredients

- 1kg red meat for slow cooking (topside, brisket, chuck etc)
- Punnet of cherry tomatoes
- Potatoes (about 10)
- Carrots (about 10)
- Garlic cloves (about 10)
- 1 brown onion
- Mushrooms (about 200g)
- 1 large jar of tomato passata (or 2 tins chopped tomato, or tomato paste)
- Herbs – peppercorns, cumin, curry powder (to personal taste)

## Method

1. Wash and chop (into approx. 2 cm dice) all ingredients except herbs and passata and add to a slow cooker
2. Pour over passata
3. Crush herbs in a mortar and pestle and add to slow cooker
4. Cook on low heat for 6-8 hours
5. Serve with rice / potatoes / lemon juice or yogurt