Potatoes and Savoury Mince

Ingredients

Potatoes

1 kg Potatoes

2Tbs Olive oil

1tsp Salt

1tsp Pepper

1tsp Paprika

1tsp Oregano (optional)

Mince

500g Minced meat

1 Onion Diced

2 Capsicums Diced

1clove Garlic (crushed)

1can of diced Tomatoes in their own juice

1tsp Salt

1tsp Pepper

1tsp Paprika

1tsp Nutmeg (optional)

200g Mozzarella Cheese

Instructions

Slice the Potatoes

Heat the olive in frypan and add potatoes, cook for 10 minutes

Season with salt, pepper and paprika, Stir well and cover cook on low for 10 mins

Place in baking dish and set aside

Add mince to frypan, cook 5 minutes

Add onion and capsicum, mix well, cook for another 5 mins

Season with salt, pepper and paprika, Stir well and cook for another 5 mins

Add crushed tomatoes, cook for a further 5 mins

Place mince mixture on top of potatoes, add grated cheese, place in an oven at 180c for 15 minutes to ensure heated through and cheese melts

Serve with vegies or salad