



Meat Pies were my favorite mid-lecture snack back in university and this cheesy recipe elevates a classic that was my Uni favorite!



## Ingredients

### For the filling

450g minced beef	1 tablespoon of curry
1 cup of chopped chives	1 tablespoon of smoked paprika
1 cup of dania stems	1/2 teaspoon of chili flakes
1 cup of red onion, chopped	250g of mozzarella
7 cloves of garlic, minced	250g of cheddar
3 tablespoons of tomato paste	

### Others

3 rolls of Lyonns Maid Puff Pastry	Limes for garnish
1 whisked egg	

## Method

In your pan that has some oil and some salt, add the chives, onion, dania stems and the garlic. Sautee for a few minute then once softened and fragrant, set aside.

To that same pan, add the minced beef and sear until browned. Add the spices and the tomato paste along with 1/4 cup of water (or stock) then sautee for about 15 minutes until all the flavors come together. Switch off the heat, add in the sauteed herbs and mix them in.

Roll flat your puff pastry and divide into rectangles. Place over each section a tablespoon of two of the minced beef, then your grated cheese over it and fold a flap over it. Pinch the edges, then press down with a fork and transfer to your tray. Brush over with your whisked egg over the pastry then proceed to bake at 150°C for 15-20 minutes.

Once baked and golden brown, serve and enjoy!



SERVE WITH: a drink you love!

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This recipe was brought to you by Kaluhi's Kitchen from: <https://www.kaluhiskitchen.com/cheesy-beef-meat-pies/>

Video: <https://youtu.be/fK4i1veiWzs/>