

# CHUNKY BEEF & MUSHROOM CASSEROLE





## CHUNKY BEEF AND FOREST MUSHROOM CASSEROLE WITH SHREDDED GREENS

Preparation time: 20 minutes

Cooking time: 3½ hours

Serves: 4-6

1.2kg beef shin (gravy beef), sliced

½ cup extra virgin olive oil

2 brown onions, thickly sliced

2 cups button mushroom, finely  
chopped

1 bunch tarragon leaves, finely sliced

8 cloves garlic, minced

1L beef stock

2 x 400g cans diced tomatoes

750ml red wine

1 Tbsp dried porcini mushrooms

2 cups mixed mushrooms, sliced

4 cups mixed greens, chopped

sea salt flakes and freshly-ground  
black pepper

**1 Sear** the shin in extra virgin olive oil in a large heavy-based saucepan over a high heat for 5 minutes, until browned, then set aside. Add the onions and cook briefly, the mix in the button mushrooms, tarragon and garlic, cooking until completely thickened.

**2 Return** the beef, then add the stock, tomatoes, wine and porcini mushrooms. Simmer for 2½ hours, then add the remaining mushrooms and cook for a further 30 minutes. Fold in the greens then season with salt and pepper.