

CHEESY MASH & BOERIE CASSEROLE

Serves 6

INGREDIENTS

- 1 tbsp oil
- 1 onion, chopped
- 1 clove garlic, crushed
- 800g boerewors, meat removed from casing
- 1 tin (400g) chopped tomatoes
- 2 tsp Beefy Bovril Meat & Vegetable Extract
- 1 tin (410g) baked beans in tomato sauce
- Salt and pepper, to taste
- 2 sachets (104g each) Smash Instant Mash Potato Original
- 1½ cup grated cheddar cheese
- 15 cubes (1 x 1cm) mozzarella cheese

Serving suggestion:

- Fresh salad, dressed
- Chopped parsley, to garnish

METHOD

1. Preheat the oven to 180°C and grease a large baking dish. Set aside.
2. Heat the oil in a large pot on a medium heat and sauté the onion and garlic for 3 minutes, or until soft. Add the boerewors meat and fry until golden and cooked through.
3. Add the chopped tomatoes and Bovril to the pot and allow to simmer for 10-15 minutes, or until the sauce has thickened. Stir in the baked beans, season to taste and allow to simmer another 3 minutes before pouring into the greased baking dish.
4. Using a spatula, mix the Smash with 3 cups boiling water to create fluffy mashed potato consistency. If the mash mixture is too stiff, slowly add more boiling water.
5. Add 1 cup of the grated cheddar cheese while still warm and stir through to melt.
6. When the mixture has cooled slightly, divide the mash into 15 equal rustic balls.
7. Using your thumb, push a mozzarella cheese cube into the centre of each Smash ball and roll up to seal.
8. Arrange the cheese-filled Smash balls over the boerie-and-baked-beans mixture, top with the remaining ½ cup of cheddar cheese and bake until golden and bubbling, about 25-30 minutes.
9. Garnish the cheesy mash and boerie bake with chopped parsley, serve with a delicious side salad and ENJOY with the whole family!