



## SAVOURY MINCE

USING LEFTOVER BEEF SHEPHERD'S PIE MINCE

REFER TO BLOG FOR RECIPE

### INGREDIENTS

Leftover Maleny Black Angus Beef  
Shepherd's Pie mince (or Bolognese Mince)

100g button mushrooms

15g butter

Fresh or dried parsley as garnish

### METHOD

1. Melt butter in frying pan over medium to high heat.
2. Lightly cook mushrooms until they're softened (don't overcook them).
3. Add Shepherd's Pie mince to frying pan and warm them through together.
4. Serve for breakfast with toast, topped with a poached egg and drizzled with BBQ Sauce or a balsamic glaze.

