

# Beef and Cheese Pie

This delicious main dish is an irresistible combination of tender beef, melted cheese and potatoes inside a crispy pastry!



Main Dish

**45 min**

Total time

**Easy**

Difficulty

**540**

kcal / serving

## Ingredients

- 1 sheet of frozen puff pastry, thawed
- 200g rump steak, diced
- 1/2 medium potato, diced
- 1/2 cups grated cheddar cheese
- 1/4 cup finely chopped onions
- 1 small teaspoon of olive oil
- Salt and freshly ground black pepper

## Steps

- 1 - Preheat oven to 180°C.
- 2 - Heat a sauté pan over medium-high heat. Add olive oil, diced beef, diced potato, salt and pepper, and sauté until the beef is lightly browned.
- 3 - Transfer the beef mixture in a medium bowl, add the chopped onions and the grated cheese, mix the ingredients together.
- 4 - Place the pastry dough on a baking sheet lined with parchment paper. Distribute the beef and cheese mixture, leaving a 1 cm wall border.
- 5 - Fold the edges of the puff pastry over the filling, and seal them with the tines of a fork. Bake in preheated oven for 25 minutes, or until golden brown.
- 6 - Let cool for at least 10 minutes before serving. Enjoy!