**Mini Meat Pies**

**Ingredients**

* 1 tablespoon vegetable oil
* 1 brown onion, finely chopped
* 2 cloves garlic, crushed
* 500g lean beef
* 1 carrot, coarsely grated
* ¼ cup of powdered gravy
* 1 cup of boiling water
* 2 sheets shortcrust pastry, just thawed
* 2 sheets puff pastry, just thawed
* 1 egg, lightly whisked
* Tomato sauce to serve

**Method**

1. Preheat oven to 180°C.
2. Heat oil in a medium frying pan over a medium heat.
3. Add onion and garlic and sauté until just soft.
4. Add meat and brown, breaking up the meat so there are no lumps. Add carrot. Cook until meat changes colour to brown.
5. Meanwhile place gravy powder in a heat proof jug. Carefully add boiling water and mix with a fork to combine and remove lumps.
6. Add gravy to the meat mixture and cook for a further 2 minutes until sauce thickens slightly. Place the meat mixture into a metal mixing bowl then set aside in the fridge to cool.
7. Grease 2 x 2 tablespoon capacity greased mini muffin pans.
8. Cut shortcrust pastry sheets into 24 even squares. Line muffin tins with this pastry.
9. Divide cooled meat mixture among the pastry cases.
10. Cut puff pastry sheets into 24 even square. Top pies with this pastry.
11. Use a small sharp knife to trim any excess pastry.
12. Brush tops with egg wash.
13. Bake in the oven for 20 minutes or until golden brown.
14. Serve with tomato sauce.