

## Spicy turkey & pepper bake



### Method

1. Heat oven to 200C/180C fan/gas 6. Cook the potatoes in a large pan of salted water for 12-15 mins or until tender. Drain well, then return to the pan and allow to steam for 3 mins. Add some seasoning and the butter, then roughly mash with a fork and set aside until later.

2. Meanwhile, cook the peppers and onion in a large pan for 5 mins – the water in the peppers should stop them sticking. Stir in the turkey mince, chilli and paprika and cook until browned. Pour in the stock, then bubble for 10 mins until thickened. Transfer the turkey mince into an ovenproof dish, top with the mash and cook for 30 mins or until golden and bubbling.

Search, save and sort  
recipes in our **free app**



### Ingredients

1kg potatoes, chopped

25g butter

300g frozen pepper

1 onion, chopped

500g pack turkey mince

1 red chilli, deseeded and chopped

1 tbsp smoked paprika

200ml hot chicken stock



Download the **BBC Good Food app**: [bbcgoodfood.app.link](https://bbcgoodfood.app.link)