KALI OREXI

sharing our Greek culinary heritage

Stella & Ilya's Purslane with Beef Mince

A recipe from the PolitiKi Kouzina

You will need...

½ cup extra virgin olive oil (EVOO)

500g beef mince

1 teaspoon, ground black pepper

1 large brown onion, diced

400g canned diced tomatoes

1.5 – 2 teaspoons salt

1 teaspoon brown sugar

1kg purslane, thick stalks removed, cut into small florettes

Preparing the purslane with beef mince

- Add oil, mince and pepper to a large pot
- Cook on medium-high heat, while pushing down on the mince with a wooden spoon to help break it down
- Continue mixing and pushing down on the mince until it browns
- Add the diced onion and cook till the onion softens a little
- Add the diced tomatoes, salt and sugar and mix through
- Cook for 3-4 minutes with an unvented lid on the pot
- Add the purslane to the pot – you may need to do this in stages if your pot is not big enough to take all of the purslane at once – see video
- Allow the purslane to cook for 2-3 minutes, before gently stirring it through the tomato/mince mixture
- Cook for a further 5-6 minutes, stirring gently half way through
- Check the purslane is "al dente" before taking the pot off heat

Serving the purslane with beef mince

- Serve with a chunk of feta and crusty bread
- Kali Orexi!