



cottage pie

recipe created by



ingredients

1kg beef or veggie mince
beef or veg stock (1 cube)
100ml passata
2 large carrots
4 mushrooms
1 large onion
100g peas
4 large potatoes
2 tbsp butter or veg spread
pinch of salt and pepper
pinch of garlic granules
pinch of paprika

method

- ♥ **for the mashed potatoes:**
dice up your potatoes into 2cm cubes. boil up a pan of water. once the water has reached the boil add your potatoes and boil for 25 minutes
- ♥ **for the cottage pie mix:**
heat a tablespoon of oil in a pan on a medium heat and brown the mince with a pinch of salt, pepper and garlic granules. once the mince is cooked through, set aside
- ♥ dice your veg into kid friendly sized cubes and sweat in a pan with a tablespoon of oil and a pinch of salt. once the veg is softened, turn the heat to low and add the mince into the pan along with the passata and stock and simmer for 10 minutes
- ♥ when cooked place your mix into a shallow dish or bowl
- ♥ when the potatoes are cooked through, drain the pan. add salt, pepper and butter to taste and mash
- ♥ now add the mashed potato on top of your cottage pie mix and you can eat straight away or heat oven to 220C/200C fan/gas 7 and cook in oven-proof dish for 25-30 mins, or until the topping is golden