

#E-LIFE HACKS

COTTAGE PIE

Serves 4

Ingredients

2 tablespoons of vegetable oil	1 teaspoon Worcestershire sauce (if you have it!)
500g lean minced beef	1 teaspoon dried mixed herbs
1 onion, finely chopped	350ml hot beef stock, made with a stock cube
1 large carrot, peeled and grated	900g floury potatoes, peeled and cut into small chunks
1 celery stick, finely chopped	100ml milk
1 tablespoon of tomato puree	

Directions

1. Fry the mince and vegetables in the oil in a large frying pan for 5 minutes or until the mince is browned.
2. Add the stock cube to 350ml of boiling water.
3. Add the tomato puree, dried herbs and Worcestershire sauce if using to the stock and stir.
4. Pour over the mince and vegetables and simmer for approximately 25-30 minutes.
5. Meanwhile, peel and cut the potatoes into similar sized chunks.
6. Cover with water and bring to the boil for 15 – 25 minutes until soft.
7. Drain the potatoes using a colander.
8. Place the potatoes back in the pan and add the butter and milk.
9. Mash!
10. Spoon the cooked mince mixture into an oven proof dish and then add the mash potato layer on top.
11. Put under the grill for 5 – 10 minutes to brown and crisp up the top.