



Cottage pie

Beef mince in a rich gravy with carrots and peas, under a buttery mashed potato top, baked until golden. Family comfort food.



Serves 6 **Prep** 25 min **Cook** 1hr15 min

Ingredients

1kg beef mince

2 tbsp oil

2 onions, finely chopped

2 carrots, finely diced

2 garlic cloves, crushed

2 tbsp tomato purée

1 tbsp plain flour

500ml hot beef or chicken stock

1 tbsp Worcestershire sauce

1 tsp dried thyme

150g frozen peas

1 tsp salt, and black pepper

For the mash

1.2kg floury potatoes, peeled and cut into chunks

50g butter

100ml milk

50g grated cheddar (optional)

Ask at the counter for
1kg beef mince

Method

1. Heat the oil in a large pan and brown the mince over a high heat for 10 minutes, breaking it up, until it's well browned. Lift it out.
2. Fry the onions and carrots for 8 minutes until soft. Add the garlic, tomato purée and flour and stir for 1 minute.
3. Return the mince, add the stock, Worcestershire sauce, thyme, salt and pepper, and simmer for 25 minutes until thick. Stir in the peas and spoon into a baking dish.
4. Meanwhile, boil the potatoes for 15 to 20 minutes until tender, drain and mash with the butter and milk.
5. Spread the mash over the mince, rough up the top with a fork, sprinkle with cheese if using, and bake at 200°C (180°C fan) for 25 minutes until golden and bubbling.

Tips

- Leave out the Worcestershire sauce, or use a dash of soy sauce instead, if you prefer.

