



Cook Your Own - Cottage Pie

Ingredients

500g Beef mince, 1 onion, chopped, 4 carrots, chopped,
2 garlic (cloves) crushed

500ml stock, 200g chopped tomatoes, gravy granules

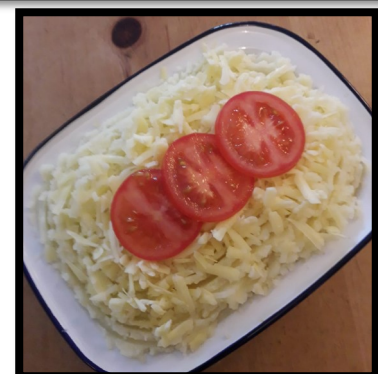
1 tsp mixed herbs, 850g potatoes, 25g butter

100g cheddar cheese, grated



Method

1. Preheat oven to 180°C/Gas mark 4
2. Place the meat in a large frying pan and heat gently, stirring frequently, until the meat begins to brown
3. Add the onions, carrots and garlic and continue to cook for 10 minutes - stir in the stock and tomatoes and bring to the boil
4. Add the gravy granules to thicken and herbs cover the pan and simmer gently for 25 mins giving it the occasional stir
5. Meanwhile cook the potatoes in boiling water until tender, then drain and mash, mixing in the butter (don't use too much butter, you want the mash to be quite firm)
6. Turn the meat into an ovenproof dish - add on the mashed potato and smooth over
7. Cook for approximately 30 minutes until the potatoes are golden brown
8. Serve and enjoy!



Always ask for an adult's permission before cooking in the kitchen