

Four Can Cottage Pie

INGREDIENTS (serves 4)

- 1 medium onion – peeled and finely chopped
- 1 clove garlic – peeled and finely sliced
- 4 small mushrooms – sliced
- 1 can stewed steak in gravy
- 1 can garden peas in water – drained
- 1 can sliced carrots in water – drained
- 1 teaspoon mixed herbs
- 1 can new potatoes in water – drained and grated
- 25g Cheddar **cheese** – grated



EQUIPMENT

chopping board, sharp knife, measuring jug, cling film or plate, can opener, mixing bowl, wooden spoon, teaspoon, grater, medium sized oven proof dish

METHOD

1. Prepare the onion, garlic and mushrooms and put in a jug (or small microwavable bowl). Add 2 teaspoons water to the jug, then cover with cling film and cook in the microwave for 2 minutes (on high). Once cooked, leave to cool for 5 minutes.
2. Empty the can of steak in gravy into a large mixing bowl. Add the cooked vegetables, peas, carrots and mixed herbs. Mix everything together and then spoon the mixture into a medium sized oven proof dish (or 4-5 small silver trays).
3. Grate (or slice) the tinned potatoes, layer them over the meat base and finally sprinkle over some cheese and herbs.
4. Bake the pie in the oven at 190°C/Gas5 for 20-25 minutes until the top is crispy and golden brown and the base is piping hot and bubbling up the side of the dish.
5. Serve the cottage pie on its own or with some steamed vegetables.

HANDY HINT!

- * Any leftovers can be portioned out, cooled and then frozen for up to one month. Just remember to date and label the lid before freezing!

ALLERGY AWARENESS!

This recipe contains: milk

