



COTTAGE/SHEPHERD'S PIE WITH COLCANNON OR CHEESE AND ONION MASH TOPPING

Temperature: Gas Mark 4-5, 180°C, 350°F

Serves: 4

Cooking Time: 30 mins approx

Ingredients:

- 800g Mash Direct Colcannon, Champ OR Cheese and Onion Mash (2 standard size packets)
- lean mince beef or lamb
- 1 large onion
- 2 medium Carrots
- 1 tbsp (15ml) of Flour
- 1 tbsp (15ml) tomato purée
- 1tbsp (15ml) Worcestershire sauce
- ¾pt (450ml) stock



Method:

Finely chop the Onion; Peel and dice the carrots; fry the onion and carrots with the mince in a non-stick frying pan until the mince is browned. Stir in the Flour, Tomato Puree and Worcestershire sauce. Add the stock. Add salt and pepper to taste. Bring to the boil and cook until the carrots are just soft (5 to 10 minutes)

Transfer the mixture to an ovenproof dish and spoon on the Mash Direct Champ, Colcannon or Cheese and Onion Mash. The Mash should completely cover the mince mixture. Cook in a pre-heated oven for 25-30 minutes until golden brown.

Serving Suggestion:

Serve with peas or baked beans, coleslaw and crisp green salad.