

Cheat's cottage pie

- **11 Ingredients**
 - **4 Method Steps**
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- ☐
500g McCain Delish Creamy Scalloped Potato Bake
- ☐
2 tsp olive oil
- ☐
1 brown onion, finely chopped
- ☐
2 carrots, peeled, finely chopped
- ☐
500g Coles Australian No Added Hormones 4 Star [Beef Mince](#)
- ☐
400g can diced tomatoes
- ☐
2 tsp Worcestershire sauce
- ☐
2 tbsp gravy powder
- ☐
1 cup (120g) frozen peas
- ☐
Smoked paprika, to serve
- ☐
Chopped flat-leaf parsley, to serve

- ☐

- **Step 1**

Cook the **potato bake** in the oven following packet directions.

- **Step 2**

Meanwhile, heat the **oil** in a large deep frying pan over medium-high heat. Add the **onion**, **carrot** and **mince** and cook, stirring with a wooden spoon to break up lumps, for 5 mins or until the onion softens and the mince changes colour.

- **Step 3**

Add the **tomato**, **Worcestershire sauce** and 3/4 cup (185ml) water to the mince mixture in the pan. Bring to a simmer. Season. Reduce heat to low and cook for 10 mins or until the mixture thickens slightly. Add the **gravy powder** and **peas** and cook for 3 mins or until heated through.

- **Step 4**

Spoon the mince mixture into serving bowls. Top with the potato bake. Sprinkle with the **paprika** and **parsley**. Serve immediately.
