

Cottage Pie (6-8 portions)

To make a veggie version, replace the mince with several cans of beans and some extra garlic.
To make it gluten-free, use GF stock and gravy granules.

For the filling

A large oven pot. If it can't be used on the hob, then a large saucepan also.

750g pork mince
2 onions
3 large garlic cloves
4 large carrots
2 large leeks

300g frozen peas
1 tin black-eye beans

1 tbsp tomato puree
1 tbsp mustard
dried thyme
mixed herbs
1 pot/cube beef stock
some gravy granules
100g grated cheese

Chop up the onions & garlic small. Chop the carrots & slice the leeks. Drain & rinse the beans.

Fry the mince in olive oil. Add the garlic & onion and fry for 1 min.

Add everything else except the stock (veg, beans, herbs etc.) and fry for a few minutes.

Add the stock & 300ml of water. Boil for 30min, stirring periodically. Add a bit of water if needed but don't make it too liquidy otherwise the mash sinks in. (You can make the mash here.)

Stir in some gravy granules till the sauce is thick. Transfer to the oven pot if needed.

Top with the mash and oven on Gas 8/9 for 20min.

For the mash

2.5kg maris piper potatoes
olive oil
milk
salt

Peel & chop the potatoes into chunks. Boil until soft.
Mash, adding milk, olive oil & salt to taste.