

# Cottage Pie (6 portions; 1h 30m)

Good served with kale and gravy from [https://www.bbc.co.uk/food/recipes/easy\\_gravy\\_09203](https://www.bbc.co.uk/food/recipes/easy_gravy_09203)

To make with meat, replace the lentils & beans with 750g pork mince & 1 can black-eye beans.  
To make it gluten-free, use GF stock and GF gravy granules.

## For the filling

5 tbsp olive oil  
3 onions  
3 large garlic cloves + 2 frozen garlic cubes  
450g carrots (slightly more if you levy a carrot tax)  
500g leeks  
2 tbsp tomato puree  
2 tbsp mustard  
1 tsp dried thyme or several sprigs fresh thyme  
2 tsp mixed herbs  
300g frozen peas  
1 tin each of black-eye, haricot, butter, kidney beans  
2 beef stock cubes

The mash + 100g grated cheese

Roughly chop up the onions & garlic. Equip the overwhelmingly beloved wooden spoon. Fry the garlic & onion for a couple of minutes, wash, chop and add the carrots, then same for the leeks. Fry for another couple of minutes, then add the herbs, tomato puree and mustard, and mix well.

Drain & rinse the beans, and add to the pot along with the peas, lentils, crumbled stock cubes, and 300ml hot water. Bring to the boil and simmer for 25min, stirring periodically. Add a bit of water if needed but don't make it too liquidy otherwise the mash sinks in.  
(Now is a good time to make the mash.)

Preheat the oven at 210C. Transfer the filling to the oven pot if needed. Top with the mash and cheese (it helps to make a raised mash edge to stop the cheese melting over the sides) and oven for 25min.  
(Now is a good time to make the gravy.)

## For the mash (30 min)

1.5kg maris piper potatoes  
8 tbsp olive oil  
100ml milk  
1 flat tsp salt

Peel or scrub the potatoes and chop into 1-2inch chunks. Boil until soft (takes 15-20min). Mash, adding milk, olive oil & salt to taste (amounts given are approximate).