

## Cottage Pie

### Ingredients

1 medium Onion  
500g minced beef (low fat)  
2 carrots – peeled and diced  
Frozen peas  
1 bag white potatoes  
1 Beef stock cube  
Bisto gravy powder  
1 tablespoon olive oil  
Salt & Pepper to taste  
Milk & butter for the mashed potato  
200g grated cheese

### Method:

1. Peel and finely dice the onion.
2. Put the oil into a saucepan and heat gently.
3. Add the onion and sweat gently until translucent.
4. Add the beef mince and brown
5. Season with salt & pepper
6. Add the carrot and cook for a further 5 minutes.
7. Add beef stock made with a stock cube – enough to cover and give some gravy.
8. Simmer gently for approx. 15 minutes.
9. Next add the peas.
10. Cook for another 10 minutes
11. Mix gravy powder with water then add to the mince and stir until the sauce is thick (keep adding powder mix until sauce thickens).
12. Meanwhile, peel, chop and boil the potatoes.
13. Mash, adding butter & milk to taste.
14. Pour the minced beef mix into an ovenproof dish.
15. Top with mashed potato
16. Top with grated cheese.
17. Bake until the cheese has melted and browned.