

Cottage Pie

Prep/Cooking Time: 45 mins

Servings: 5

Ingredients:

Filling:

- Beef mince 200 g
- 1 can of lentils
- 1 medium onion
- 2 cups of frozen veggies
- 1 tbsp of tomato sauce or paste
- 1 stock cube (vegetable or beef)
- 1 cup of boiling water
- 1 tbsp of cooking oil
- Salt and pepper

Topping:

- 4 medium potatoes, peeled and chopped
- Splash of milk
- Salt and Pepper

Instructions:

- Boil the potatoes in salted water for 15 minutes until soft. Drain and mash with, milk, salt, and pepper.
- Cook the filling:
- Heat oil in a pan. Add onion and cook for 3 minutes.
- Add mince and lentils and cook until browned.
- Stir in tomato sauce/paste, stock cube dissolved in boiling water, and frozen veggies.
- Simmer for about 10–15 minutes until thick.
- Assemble:
- Pour the mince mix into an ovenproof dish.
- Spread mashed potatoes evenly on top. Rough up the surface with a fork.
- Bake at 200°C for 20–25 minutes until golden
- Serve and enjoy!