



Cottage Pie



There's nothing better than tucking into a filling cottage pie. Delicious as a vegetarian dish or add some meat or meat substitute. Serve with a simple side salad or some peas. Make enough for leftovers the next day!



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Allergen info

- * Celery – celery, stock cube
- * Milk – butter, milk and cheese

Equipment

Knife, chopping board, saucepan, wooden spoon, peeler, ovenproof dish, potato masher

Ingredients

- 2 tbsps. oil
- 1 large onion, finely chopped
- 1 large carrot, finely chopped
- 2 tps. dried herbs or handful of chopped fresh
- 400g tin of pulses or beans (drained)
- 400g tin chopped tomatoes
- * 1 stock cube any type
- Any veg you have to hand but we suggest: 1 courgette finely chopped or grated, 200g green beans sliced (fresh or tinned)

For the mash:

- 500g potatoes (white or sweet)
- * 15g butter
- * splash of milk

Optional Extras

- * 2 sticks celery, finely chopped
- 1 garlic clove, crushed or grated
- 1 leek, thinly sliced
- Meat or meat substitute
- Roasted chunks of pumpkin or squash
- * Put some grated cheese on top
- Seasoning of salt and pepper

Helpful Tips

- Make enough for leftovers
- Serve with a simple salad or peas (tinned or fresh)

Method

 Serves 4



1

Preheat the oven to 190C/170C fan/375F gas mark 5



2

Heat the oil in a large saucepan and add the onion, celery and carrot. Cook over a medium-low heat for 10 minutes, or until softened.



3

Add the courgette, leek and garlic and cook for 2–3 minutes

Add the meat or meat substitute at this point



4

Stir in the tin of tomatoes, beans and lentils. Bring to a gentle simmer, cover with a lid and cook for 12–15 minutes. Add salt and pepper to taste.



5

Peel and Chop the potatoes, into similar size chunks. Put in a saucepan filled with cold water and bring to the boil. Cook until potatoes are soft.



6

Drain the potatoes. Add the butter and milk, and mash until smooth. Season with salt and pepper



7

Put the vegetable sauce into a large ovenproof dish and put the mashed potatoes on top, covering the sauce



8

Bake on the middle shelf of the oven for 30 minutes, or until the topping is crisp and bubbling

