

Cottage Pie



Ingredients

- 250g mince
- 2 finely diced onions
 - 2 grated carrots
- 100g porridge oats
- 2 beef stock cubes
- 2 tbsp gravy granules
- 1kg potatoes, mashed

Methods

- 1.** Add the onion, mince and stock cubes to a pot and begin to fry off until browned. Add the carrots and fry for 2 minutes to soften.
- 2.** Add the porridge oats and stir through so that they soak up the juice from the mince.
- 3.** Pour over boiling water until it just covers the ingredients. Cook over a gentle heat for 20 minutes. Stirring occasionally so that it doesn't catch. You may need to add more water if it gets too thick.
- 4.** Stir in the gravy granules and allow to thicken.
- 5.** Meanwhile peel and boil the potatoes.
- 6.** Once soft mash with milk and butter if you have any.
- 7.** Put the mince in a casserole dish and top with cold mash - score with a fork to make the top go crispy.