

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.** In a pot, add onion, mince, and stock cubes and fry until browned. Add carrots and fry for 2 minutes to soften.
- 2.** Add porridge oats and stir so that they soak up the juice from the mince.
- 3.** Pour boiling water until it just covers the ingredients. Cook over a gentle heat for 20 minutes, stirring occasionally. Add more water if it gets too thick.
- 4.** Stir in gravy granules and allow to thicken.
- 5.** Peel and boil potatoes.
- 6.** Once soft, mash potatoes with milk and butter if available.
- 7.** Put the mince in a casserole dish and top with cold mash. Score with a fork to make the top crispy.
- 8.** Cook in the oven at 180°C for 20 minutes.