

## Cottage Pie

**Ingredients** (serves 2 as a main meal)

250g minced lamb or beef

1 onion, finely chopped

1 carrot, finely diced

1 clove of garlic, crushed

1 stick of celery, finely diced

200g tin of chopped tomatoes

1 tablespoon tomato purée

1 teaspoon dried mixed herbs

Ground black pepper

¼ teaspoon freshly ground nutmeg

300g old potatoes, suitable for mashing

10g butter

Approximately 2 tablespoons milk

50g grated cheddar cheese

**You will also need an oven proof dish**

### **Method**

1. Dry fry (no oil) the meat in a large saucepan, until browned all over.
2. Add the onion, carrot and celery and fry for about 5 minutes then add the garlic.
3. Add the chopped tomatoes, tomato purée and mixed herbs.
4. Add the black pepper and freshly grated nutmeg to taste.
5. Put the lid on the pan (tilted slightly) and simmer the mixture gently for 25-30 minutes, stirring occasionally, until the vegetables are tender.
6. Meanwhile, peel and chop the potatoes into small pieces and boil in a medium to large saucepan until they are soft.
7. Drain the water from the pan of potatoes and mash them with the butter and milk and half the grated cheese.
8. Pour the meat sauce into the oven proof dish. Carefully place the potato mixture on top and level it off with a fork.
9. Sprinkle the remaining cheese on top and place under a hot grill until the cheese has turned golden brown.

