



## Rustic Cottage pie

### FoodChain at Home Ingredients

- Garlic finely diced 1 tsp
- 1 Onion, finely diced
- Tomato paste 2 tblsp
- Awhi beef mince 500G
- Chopped tomatoes 400G
- Agria potato 1KG
- Cream 125ml
- Grated cheese 1 Cup

### Staples

- Olive oil
- Butter 50G
- Salt and Pepper
- Dried Oregano 1tsp (optional)

### Method

- Pre heat oven to 180degrees fan bake
- Fill a large pot with water and bring to boil
- Potato top
  - Peel and cook potatoes till soft in a large pot of boiling water
  - Drain water, then add butter and cream and mash. Season with salt and pepper
- Mince Mixture
  - Heat olive oil in a saucepan and sauté onion and garlic
  - Add dried oregano and mince and cook till mince is brown
  - Add tomato paste and cook for 1 minute
  - Add tin of chopped tomato and ½ tin water
  - Simmer for 30 minutes stirring occasionally, Season with salt and pepper
- Put mince mixture into an over proof dish and spread mash potato on top.
- Put grated cheese on top and bake in oven at 180degrees for 15 minutes, till cheese is melted

