



Beef & Mushroom Cottage Pie

1 1/2 tbs olive oil
1 brown onion, finely chopped
1 large carrot, diced
2 sticks celery, diced
400g cup mushrooms, diced
500g lean beef mince
2 tbs tomato paste
400g can diced tomatoes
3 tsp Worcestershire sauce
Sea salt & ground black pepper, to taste

Topping:
700g Pontiac or desiree potatoes, peeled
50g butter
1/2 cup milk, warmed

1. Heat half of oil in a large deep frying pan over medium heat. Add onion, carrot and celery and cook for 5 minutes or until soft. Increase heat to high, add the mushrooms and cook a further 5 minutes, stirring every now and then. Transfer the vegetables to a bowl.
2. Return the pan to the heat, add oil and mince and cook, stirring constantly, for 10 minutes or until browned. Add the tomato paste and cook stirring for 1 minute. Return the vegetables to the pan. Add the diced tomatoes, 1 cup of water and Worcestershire sauce. Bring to the boil.
3. Reduce heat to medium-low and simmer uncovered, stirring occasionally, for 20 minutes mixture has thickened. Taste and season with salt and pepper.
4. Meanwhile, place potatoes in a saucepan, cover with cold water. Bring to the boil over high heat. Cook for 15 minutes or until tender. Drain well then return to the hot pan. Add butter and mash until smooth. Add milk and stir to combine. Season with salt and pepper.
5. Preheat oven to 220°C. Spoon mince mixture into one 5 cup (1.25 litre) dish, or four 1 1/4 cup ovenproof dishes. Top evenly with mashed potato. Bake for 20-30 minutes or until potato is golden.