



COTTAGE PIE



EASY



15 MINS



20 MINS



8 SERVES

Ingredients

- 1 kg lean beef mince
- 500 g frozen mixed vegetables, thawed
- 2 x 500g jar vegetarian pasta sauce
- 1 kg mashed potato (I used Birds Eye Traditional Mashed Potato)

Instructions

1. In a large non-stick frying pan over medium heat, brown the mince and season with sea salt and cracked pepper.
2. Add the frozen vegetables and mix well.
3. Pour over the pasta sauce, stir, reduce heat and simmer for 10 minutes.
4. Preheat oven 180C.
5. Pour the mince into a pie dish and top with mashed potato and season well.
6. Bake for 20 minutes or until the potato is golden brown.