



Make mini cottage pies

This hearty British favourite contains minced beef and vegetables in a gravy, covered with mashed potato, which is baked in the oven until the top is crispy and the filling is bubbling hot. Cottage pie is made with beef; shepherd's pie was traditionally made with minced lamb, although nowadays both names are used for the beef version. The name "cottage pie" was first used around 1790. By then, potatoes – which had been introduced to England in 1586 – had become a popular crop in Britain and Ireland. Cottage pie is a great way to use up leftover mash and vegetables that are past their best. This recipe will take about 50 minutes to prepare.

What you need

Serves 4

- 1 onion, chopped
- 2 carrots, diced
- 250g chestnut mushrooms, sliced
- 400g potatoes
- Knob of butter
- Splash of milk
- 1tbsp sunflower oil
- 500g minced beef
- 1 beef or veg stock cube
- 1tbsp plain flour
- 400g can chopped tomatoes
- 1tbsp Worcestershire sauce
- Chopping board
- Knife
- Measuring jug
- Frying pan
- Wooden spoon
- Four mini pie dishes or one large ovenproof dish



WARNING!
Ask an adult before you use the kitchen.

Instructions

- 1 Heat the oven to 200°C. Prepare the onion, carrots and mushrooms.
- 2 First make the mash. Peel and chop the potatoes, put them in a pan of water and boil for about 15–20 minutes. Drain them and mash until smooth. Add the butter, a splash of milk, salt and pepper. Set aside.
- 3 Heat the oil in a large frying pan, add the onion and carrots, and cook for about 5 minutes, stirring occasionally, until they start to soften. Add the mince to the pan and cook for 5–10 minutes until it browns, stirring



it. Make the stock in a measuring jug according to packet instructions.

- 4 Add the mushrooms and cook for a few minutes. Sprinkle over the flour and cook, stirring, for 3 minutes.

Pour in the tomatoes, add the stock and bring to the boil, stirring continuously. Turn down the heat and simmer for about 10 minutes, until the vegetables are completely soft.

- 5 Stir in the Worcestershire sauce, spoon the mixture into four deep pie dishes or one large ovenproof dish. Spread the mash over the mixture.

- 6 Score the potato topping with a fork to make a pattern. Bake the pie in the centre of the oven for 20–30 minutes, or until the potato topping is golden and the filling is bubbling hot.

Allergy information

Ingredients in **bold** are allergens. Allergens are substances that can cause allergic reactions in some people. If you have a food allergy, carefully check the items listed. You can find more information at tinyurl.com/TWJ-allergy



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