



Mushroom Cottage Pie

Preparation: 25 minutes; Cooking: 65 minutes; Serves 4

1 tbs olive oil
1 onion, finely chopped
500g lean beef mince
300g button mushrooms, diced
2 tbs tomato paste
400g can peeled tomatoes, undrained & chopped
3 tsp Worcestershire sauce
salt & ground black pepper, to taste
2 1/2 cups mashed potato (made from 600g
Desiree potatoes)

1. Heat oil in a large deep frying pan over medium heat. Add onion & cook for 5 minutes or until soft. Add beef mince & cook, stirring constantly, for 10 minutes or until browned. Add mushrooms & cook for 5 minutes.
2. Stir in tomato paste, tomatoes & Worcestershire sauce & cook, stirring occasionally, for 20 minutes or until liquid has evaporated Season with salt & pepper.
3. Preheat oven to 220°C.
4. Spoon mince mixture into one 5 cup (1.25 litre) or four 1 1/4 cup (315 ml) ovenproof dishes.
5. Top evenly with mashed potato. Bake for 20 minutes or until potato begins to brown.