

COTTAGE PIE

This Cottage Pie is the ultimate comfort food, smothered in Roast Gravy with a hint of Ketchup for that extra tomato kick.



PREP TIME
10 MIN



COOK TIME
40 MIN



SERVINGS
6



Ingredients

- 700g minced beef or lamb
- 1 onion, finely chopped
- 2 cloves garlic, minced
- 2 carrots, diced
- 2 celery stalks, diced
- 100g [Blenders Ketchup](#)
- 2tbsp all-purpose flour
- 250ml [Blenders Beef Bouillon](#)
- 1 cup frozen peas
- 1tsp Worcestershire Sauce
- Salt and pepper, to taste
- Olive oil for cooking

For the Mashed Potato Topping:

- 900g rooster potatoes, peeled and cut into chunks
- 4 tablespoons butter
- 120ml milk
- Salt and pepper, to taste

Allergens

Contains Milk, Celery

Method

1. Place the peeled and diced potatoes in a large pot of salted water. Bring the water to a boil and cook the potatoes until they are tender, about 15-20 minutes. Drain the potatoes. Mash the cooked potatoes with a potato masher or use a potato ricer for a smoother consistency. Add the butter and milk, then continue mashing until the potatoes are creamy and smooth. Season with salt and pepper to taste. Set aside.
2. Preheat your oven to 190°C. In a large saucepan, heat some olive oil over medium heat. Add the chopped onions and cook until they become translucent, about 3-4 minutes. Add the minced garlic, diced carrots, and diced celery to the pan. Cook for an additional 5 minutes until the vegetables start to soften. Add the minced beef to the pan and cook, breaking it up with a spatula, until it's browned and cooked through.
3. Stir in the [Blenders tomato ketchup](#) and flour and cook for another 2-3 minutes to remove the raw flour taste. Pour in the [beef stock](#) and Worcestershire sauce, stirring well to combine. Simmer for about 10-15 minutes until the mixture thickens. If it gets too thick, you can add a bit more stock. Stir in the frozen peas and cook for an additional 2-3 minutes. Season the meat mixture with salt and pepper to taste.
4. Transfer the meat filling to a baking dish. Spread the mashed potatoes evenly over the meat filling in the baking dish. You can use a fork to create a textured top for the cottage pie. Place the dish in the preheated oven and bake for about 25-30 minutes, or until the top is golden brown and the filling is bubbling. Allow the cottage pie to cool for a few minutes before serving. Best served hot!