

CAFÉ-STYLE COTTAGE PIE

HEALTHY
PICK



 Serves 4

 Prep Time 15 minutes

 Cook Time 30 minutes



INGREDIENTS

- 500 g lean beef mince
- 1 onion, chopped
- 1 carrot, halved and sliced
- 2 stalks celery, sliced
- 2 Tbsp **Wattie's Tomato Paste**

METHOD

1. Preheat oven to 200°C. Quickly brown the mince in a hot non-stick frying pan, breaking up the mince with the back of a spoon as it browns. This is best done in 2 batches. Remove from pan and set aside.
2. Add an extra dash of oil to the frying pan, gently cook the onion, carrot and celery until

- 400 g can **Wattie's Tomatoes Chopped in Juice**
- ½ cup stock or water
- 450 g bag **Wattie's Frozen Homestyle Mashed Potato**
- 1 chorizo sausage, sliced
- ¼ cup red wine
- 1 Tbsp chopped fresh thyme or 1 tsp dried

crisp and tender, but not brown. Increase heat, add tomato paste and cook stirring for 1 minute, pour over **Wattie's Chopped Tomatoes** and 1/2 cup of water, stir to combine. Return the browned mince to the sauce, cover and simmer gently for 15 minutes.

3. Place the **Wattie's Homestyle Mashed Potato** in a microwave-safe bowl, cover and microwave on HIGH for 8-10 minutes.

4. Spoon the mince into 2 small ramekins for the children, set aside. Add the chorizo, wine and thyme to the remaining sauce, spoon into 2 larger ramekins for adults. Top with hot mashed potato and fan bake for 10-12 minutes or until hot and golden.

Serve with your favourite green vegetables on the side.

TIPS

For those without a fanbake option, cook at 220°C for the same time.