

# Cottage Pie

<b>Ingredients</b>	<b>Equipment</b>
<ul style="list-style-type: none"><li>• 1 tablespoon olive oil</li><li>• 1 medium brown onion, chopped</li><li>• 600g lean beef mince</li><li>• 1 large carrot, peeled, finely chopped</li><li>• 1 medium zucchini, finely chopped</li><li>• 3 celery stalks, trimmed, finely chopped</li><li>• 2 tablespoons salt-reduced tomato paste</li><li>• 400g can salt-reduced chopped tomatoes</li><li>• 1/2 cup beef stock</li><li>• 850g sebago potatoes, peeled, chopped</li><li>• 1/4 cup milk</li><li>• 10g butter</li><li>• 2 tablespoons grated tasty cheese</li></ul>	<ul style="list-style-type: none"><li>• Metric spoon &amp; cup measures</li><li>• Sharp knife</li><li>• Large frypan</li><li>• Baking dish</li></ul>
<ol style="list-style-type: none"><li>1. Heat oil in a frying pan over medium-high heat. Cook onion, stirring, for 3 minutes or until softened. Add mince. Cook, stirring with a wooden spoon to break up mince, for 8 minutes or until brown</li><li>2. Add carrot, zucchini and celery. Cook, stirring, for 3 minutes. Add tomato paste, tomato and stock. Stir to combine. Reduce heat to medium-low. Cover. Simmer for 15 minutes or until vegetables are tender. Preheat oven to 200°C/180°C fan-fo</li><li>3. Meanwhile, cook potato in a large saucepan of boiling water for 8 to 10 minutes or until tender. Drain. Return to saucepan over low heat. Mash. Stir in milk and butter. Remove from heat.</li></ol>	

4. Spoon mince mixture into ovenproof dish. Top with mash. Sprinkle with cheese. Bake for 15 to 20 minutes or until golden.

