

Cottage Pie

A winter favorite, something I often make in batches so there is always one for the table and one for the freezer (that way you have one ready for those days when everything is crazy).

Ingredients	Average Prices*
500g Minced Beef	£2.00 for 500g
1 Tin of Baked Beans (400g)	£0.24 per tin
75g Mushrooms (washed and sliced)	£0.70 for a pack (150g) - £0.35pp
2 Small or 1 Large Brown Onion (chopped)	£0.68 for a pack of 3 - £0.22pp
150g Frozen Mixed Vegetables (peas, sweetcorn and beans).	£0.95 for 1kg - £0.14pp
1 Tin of Chopped Tomatoes (400g)	£0.31 per tin
1 tablespoon Beef Gravy Granules	£0.20 per tub - £0.02
1kg Potatoes	£1.75 for 2.5kg bag - £0.77pp
75g Cheddar Cheese (grated)	£2.40 for 350g - £0.50pp
1 tablespoon of Vegetable Oil	£1.10 for 1lt - nominal pp
Total Cost for the recipe.	£10.33 for ingredients £4.55 for recipe £0.56 pp based on recipe cost

pp - per portion.

*Priced on 31.01.16

Method

- Start by frying the mince, onions and mushrooms over a medium heat in the oil. While you are doing this peel and chop the potatoes, pop in a saucepan and boil.
- Once the mince, onion and mushrooms are cooked through add the chopped tomatoes, beans, mixed vegetables and gravy granules, stir and cover to keep warm.
- Once the potatoes are soft, drain and add a knob of butter and a splash of milk, mash potatoes until creamy and to your liking.
- Place the meat mix into an oven dish and spoon the potatoes on top. Smooth over and sprinkle grated cheese on top.
- Place in the oven at 200c for about 30 minutes or until the cheese is melted and bubbling.
- Serve when piping hot with vegetables.

This menu has been priced up based on a family of 4, the recipe above will make 2 pies therefore serving 8 people.