

# Southside Stirrers

## COTTAGE PIE SERVES 2-3 PEOPLE

### Ingredients

- |   |   |
|---|---|
| 4 potatoes  | 1 or 2 carrots                          |
| 1/2 teaspoon salt                                     | 1 spoon of oil                          |
| 1 spoon of butter<br>or margarine                     | 1/2 mug red lentils                     |
| 2 spoons of milk                                      | 2 spoons corn flour<br>(or plain flour) |
| 1 onion   | 3 1/2 mugs of water                     |
| 1 small packet (250g)<br>minced beef,<br>pork or lamb | 3 spoons<br>tomato purée                |

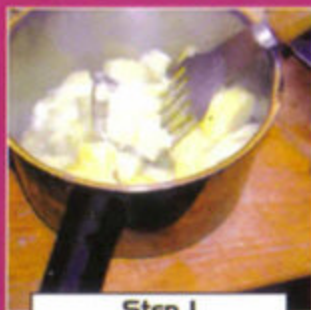
mug =

1/2  
PINT

teaspoon

spoon

serving spoon



Step 1

**1.** Peel potatoes and cut into 4. Cook potatoes in a pan of water with the salt for 15 minutes.



Step 2

**2.** Pour away the water from the potatoes and mash with butter or margarine and milk.



Step 3

**3.** Peel and chop onion and carrot. Wash and chop mushrooms (or other vegetables if you want).



Step 4

**4.** Heat oil in a frying pan (1 minute) and then add the meat and vegetables. Cook and stir (for 3 to 4 minutes) until meat is browned.



Step 5

**5.** Add lentils, flour and tomato purée to the meat mixture, cook for 1 minute.

Heat the oven to:  
190°C/375F or gas mark 5.

Put a lid on meat mixture and cook for 20 minutes on low heat. From time to time check that mixture has not started to stick to pan. If mixture is dry, add a few spoons of water. Put the meat mixture into an ovenproof dish.



Step 6

**6.** Spread the potato mash over the top and smooth down with a fork.

Cook in oven for 30 minutes.



Serve

**7.** Serve with a selection of fresh vegetables.

## CHEF'S TIP

You need onions, but you can use any other vegetables you fancy in the pie – like peas, mushrooms, leeks, red pepper, carrots, celery, tomato or spinach.

