

COTTAGE PIE

400g Cranstons Steak Mince • 1 large Onion, Diced • 3 large Carrots, diced
• 5 good-sized Potatoes, diced • 2 tbsp Plain Flour • 500ml Beef Stock •
1 tbsp Tomato Puree • Salt & Pepper

COOKING TIME: 50 MINS **SERVES:** 4

- Heat a frying pan and add the Cranstons Steak Mince and some of the onions; fry until mince is browned and onions are soft.
- Add the carrot into the mix along with flour and cook for a minute.
- Add the stock to the pan, stirring, then add the tomato puree and season with pepper. Bring to the boil and simmer for 10 - 15 mins, removing the lid for the final 5 mins.
- In the meantime cook the potatoes in a large pan of lightly salted water for 15 - 20 mins or until tender. Drain well then mash with butter. Cover and set to one side.
- Spoon the mince into a large ovenproof dish and top with mash. Grill for 4 - 5 mins or until the top is golden brown.

Why not try... adding Worcestershire Sauce to the mince or topping the mash with cheese.

TIRED OF SERVING THE SAME MEALS? WHY NOT TRY...

Meatballs in Tomato Sauce, Beef Tacos, Chilli Con Carne or hearty Mince & Dumplings.

CRANSTONS MINCED BEEF

RECIPE CARD



PTO FOR...
SPAGHETTI
BOLOGNESE

Cottage Pie

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