

# Cottage Pie



## Ingredients

- 300g Prime beef mince
- 1 onion - diced
- 1 tbsp soy sauce
- 1 tbsp worchestershire sauce
- 1 onion soup mix
- 500g frozen mixed veges
- 500g potatoes - mashed
- Grated cheese (optional)



## Method

1. In a saucepan boil the mince, onion, soy sauce and worchestershire sauce in water, cover – add enough water to cover the mince, the longer you can let it simmer, the more flavour it will have but for at least an hour.
2. Mix the onion soup through the cooked mince to thicken it, let simmer for a few minutes to thicken stirring to make sure it doesn't stick
3. Add the frozen mixed veges to the mince and stir to cook though
4. Pour mince and vege mix into an oven proof dish and top with mashed potatoes and cheese if using, brown the top in the oven and serve

