



MONDAY PIE



INGREDIENTS

1 tbsp vegetable oil*
450g beef mince
1 onion, finely chopped
1 large carrot, diced
400g tin chopped tomatoes
1 tin baked beans
1 beef stock cube
1 tbsp tomato puree
500g potatoes, thinly sliced

SERVES 5

75g cheddar cheese, grated

FUN FACT

This recipe is called Monday Pie since it traditionally used weekend left-overs!

* Not provided

ALLERGENS

Dairy (cheese, stock cube), **celery** (stock cube), **soya** (stock cube)

EQUIPMENT

Chopping board, knife, large frying pan, wooden spoon, knife, large frying pan, ovenproof dish (20x30cm), cheese grater.

STEP 1

- Chop the onions, dice the carrot and finely slice the potatoes.
- Heat the oven to 180°C/160°C fan, gas mark 5 or see STEP 4 if not using the oven.



STEP 2

- Heat the oil in a frying pan and gently fry the onions and diced carrot until soft.
- Add the mince and gently fry until brown.
- Add the baked beans, tinned tomatoes and tomato puree and then crumble in the stock cube. Stir through together.



STEP 3

- Simmer until the mixture has thickened. If too thick, add a little water.
- Season with salt and pepper.



STEP 4

- Transfer the mixture to an oven proof baking dish.
- Carefully lay the sliced potatoes on top.
- Energy saving tip – if you don't want to use the oven you could gently simmer the beef mixture for 25-30 mins ,boil the potato and serve together.



STEP 5

- After 40 mins, remove the pie from the oven and sprinkle the grated cheese on top.



STEP 6

- Put your pie back in the oven and cook for 10 mins or until the cheese is golden.



STEP 7

- Take your pie out of the oven and serve.
- Enjoy!

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