

**USE
IT UP™**

**LIKE YOUR
GRANNY!**



**NANA ANAT'S
COTTAGE PIE**



NANA ANAT'S COTTAGE PIE

A Recipe by Anat Nadler



Prep time



Cook time



Serves



NEED

1-2 cups leftover cauliflower, sweet potato or potato mash

500g of beef mince

1 diced brown onion

Any vegetables you have like carrot, celery or peas. Anat uses mushrooms

Small handful of rosemary, thyme or parsley (optional)

1 cup of beef stock

1/2 tsp salt

2 tsp Worcestershire sauce (optional)

1 tbsp oil

Anat shares her twist on the classic cottage pie with us – a staple dish in so many homes and a great recipe to use up produce and tackle food waste at home!

HOW

1. Heat oil in a large frying pan over medium-high heat and cook onion, and mushrooms stirring, until softened.
2. Add mince to the pan and cook until brown.
3. Add salt and herbs and cook for 1 minute.
4. Add beef stock and Worcestershire sauce to pan and cook on high heat for 10 minutes
5. Spoon mince mixture into an ovenproof baking dish. Top with mash. Bake for 20 minutes until golden.

Top tip:

Add butter or cheese to the top of the mash before placing it in the oven to make it extra crunchy.



**SAVE FOOD.
SAVE MONEY.
SAVE THE PLANET.**