**Sally’s Drawer**

**Cottage Pie**

**Ingredients**

**1 tablespoon olive oil**

**1 medium brown onion, chopped**

**600g lean beef mince**

**1 large carrot, peeled, finely chopped**

**1 medium zucchini, finely chopped**

**3 celery stalks, trimmed, finely chopped**

**2 tablespoons salt-reduced tomato paste**

**400g can salt-reduced chopped tomatoes**

**1/2 cup Campbell’s Real Stock Beef**

**850g Sebago potatoes, peeled, chopped**

**1/4 cup milk**

**10g butter**

**2 tablespoons grated tasty cheese**

**Method**

**1. Heat oil in a frying pan over medium-high heat. Cook onion - stirring for 3 minutes or until softened. Add mince. Cook for 8 minutes or until browned, stirring with a wooden spoon to break up mince.**

**2. Add carrot, zucchini and celery. Cook for 3 minutes, stirring. Add tomato paste, tomato and stock. Stir to combine. Reduce heat to medium-low. Cover. Simmer for 15 minutes or until vegetables are tender. Preheat oven to 200°C/180°C fan-forced.**

**3. Meanwhile, cook potato in a large saucepan of boiling water for 8 to 10 minutes or until tender. Drain. Return to saucepan over low heat. Mash and stir-in milk and butter. Remove from heat.**

**4. Spoon mince mixture into 4 x 3/4 cup-capacity ovenproof dishes. Top with mash. Sprinkle with cheese. Bake for 15 to 20 minutes or until golden.**