

# Swede & Thyme Cottage Pie



## what you need

- 400g John Penny beef mince
- 1 tablespoon olive oil
- 1 onion, peeled and finely chopped
- 1 garlic clove, peeled and finely chopped
- 250g white closed cup mushrooms
- 2 carrots, peeled and diced
- 700g jar passata
- 1¼ tablespoons freshly chopped thyme leaves
- 1 large swede
- 100ml milk
- Freshly ground black pepper

**Preparation time:** 30 mins

**Cooking time:** 45-50 mins

**Serves:** 4

## how to cook

- 1 Preheat the oven to Gas 4, 180°C, fan 160°C, 350°F.
- 2 Heat 1 tablespoon olive oil in a deep frying pan and add the mince. Fry for 5-10 minutes until browned.
- 3 Remove from the pan and set aside.
- 4 Add the onion to the pan and fry until softened. Add the garlic and mushrooms, carrots, passata and 1 tablespoon of the thyme. Return the mince to the pan and stir well, simmer for 5 minutes.
- 5 Meanwhile, bring a large pan of water to the boil and add the swede. Boil for about 15 minutes until tender and then drain and mash with the milk. Stir through the remaining thyme leaves and season with black pepper.
- 6 Pour the mince mixture into a 2-litre casserole dish and top with the swede mash.
- 7 Bake for 30 minutes, then finish under the grill for 5 minutes until the top is golden brown.
- 8 Cook's tip: Cooking for two? This cottage pie can be frozen.