

Swede and Bacon Pies

Prep Time: 5 minutes

Cook: 30 minutes

Serves: 4

Ingredients

6 slices back bacon , trimmed of all fat
olive oil
1 onion , chopped
1 large swede , peeled and cubed
1 carrot , peeled and sliced
400ml chicken stock
a small handful parsley , chopped
4 large potatoes , peeled and halved

Method

Put the bacon in a non-stick pan with 1 tbsp olive oil and brown.

Remove, and brown the onions in the same oil.

Return the bacon to the pan along with the swede and carrot and season well. Pour in the chicken stock, cover and cook for 25 minutes or until the veg is tender. Stir in the parsley.

Divide between 4 individual pie dishes. Keep warm. Meanwhile, cook the potatoes in boiling water until just tender (about 10 minutes). Drain and cool, then mash.

Spoon onto the swede mixture, keeping the potato fluffy, and sprinkle with seasoning. Grill until the potato starts to brown.