

# Baked Bean Cottage Pie

**Prep Time: 15 minutes**

**Cook: 55 minutes**

**Serves: 4**

## Ingredients

For the meat layer:

1 onion, sliced

2 tbsp olive oil

500g lean minced beef

2 beef stock cubes

3 tbsp HP sauce

415g can reduced sugar and salt baked beans

For the topping:

900g large potato

3 medium carrots

25g butter

good splash skimmed milk

40g mature cheddar

4 small tomatoes

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### Method

Heat oven to 200C/fan 180C/gas 6.

Heat oil in a large frying pan, add the onions and fry them until golden, stirring occasionally.

Add the mince and brown.

Pour in a mug of water, crumble in the stock cubes, then measure in the HP sauce.

Cover the pan and simmer on a low heat for 20 mins, stirring every now and then.

Put a large pan of salted water on the hob to boil and cover with the lid.

When the water is boiling, add the potatoes and carrots.

Cover and simmer for 20 mins until the potatoes are soft when you stick a knife in.

Drain, return to the pan with the butter and milk, then mash until smooth.

Stir the beans into the meat mixture, simmer for a few mins, then spoon the mixture into 4 mini pie dishes.

Spoon the mash on top and spread over the filling, right to the edges of the dish so none of the layer below shows.

Put pie dishes on a baking tray.

Grate cheese, sprinkle on top, then cut tomatoes into wedges and arrange on top.

Bake for 35 mins or until tops are golden.