



MARCH

RECIPE

CHIMICHURRI COTTAGE PIE

This recipe makes 9 servings.

COTTAGE PIE

QUANTITY	INGREDIENT
2KG	POTATOES, PEELED AND CHOPPED
100G	BLOCK MARGARINE
800G	MINCED BEEF
1.5	LARGE ONIONS (PEELED AND DICED)
1LT	GRAVY (MADE UP)
3	CARROTS (PEELED AND DICED)

CHIMICHURRI SAUCE

QUANTITY	INGREDIENT
90G	PARSLEY (CHOPPED)
15G	GARLIC
3 TSP	OREGANO (DRIED)
45ML	OIL
3 TBSP	WHITE / RED WINE VINEGAR
1 TSP	SALT
1/2 TSP	GROUND PEPPER
1 TSP	CHILLI FLAKES (OR POWDER)

METHOD

1. Boil the potatoes until cooked. Drain and then mash with margarine. Cover and set aside.
2. Meanwhile, on a medium heat, cook the mince until browned. Add the onion, carrot and leeks, then continue to cook until starting to soften.
3. Add the gravy and cook until the meat and vegetables are cooked, approximately 20-30minutes.
4. Transfer to an oven-proof dish and allow to cool slightly, this will make it easier to get the mash on top as evenly as possible.
5. To make the Chimichurri sauce, add all ingredients to a bowl and give a good mix (alternatively to chopping the parsley, you could add all ingredients to a blender, leave a texture though).
6. Mix the Chimichurri sauce into the mash and spread evenly over the meat mixture. Bake in the oven at 160°C/gas mark 4 for 35minutes or until the potato is golden and the core cooking temperature is reached.

