

A twist on the classic cottage pie to introduce Indian cuisine.



EDUCATION SECTOR: PRIMARY

SERVINGS: 10

ALLERGENS: N/A

Spiced Beef & Lentil Cottage Pie with Hash Brown Topping

Ingredients

FOR THE FILLING

500g Beef Mince

250g Onion, sliced

1ltr Water

250g Butternut squash (grated)

400g Tinned lentils

150g Peas

[20g KNORR Professional Gluten-Free Gravy Granules for Meat](#)

[70g KNORR Professional Curry Sauce Mix](#)

TO FINISH

500g Potato (grated)

500g Sweet Potato (grated)

50g Margarine



Method

FOR THE FILLING:

- Place the mince and sliced onions into a saucepan. Cook for 10 minutes to allow the mince to brown.
- Add the butternut squash and water then simmer for 30 minutes.
- Add the lentils and peas to the water. Proceed to bring to a boil and stir in the Knorr Gravy Granules and Knorr Curry Sauce Mix to thicken.
- Simmer for 2 minutes then remove from the heat and pour into an oven dish.

FOR THE TOPPING:

- Blanch the potatoes in boiling water or steam for 5 minutes. Drain well and allow to cool.
- Melt the margarine and mix through the grated potato mix. Spoon the mix on top of the mince.

TO FINISH / SERVE:

- Bake the cottage pie for 45 minutes at 165°C until the top is crispy and the core temperature is reached.
- Serve with vegetables.



Visit ufs.com/education to find out more