



# Cottage Pie

## Ingredients

350g Quorn Mince

1 onion

1 carrot

Celery

100g frozen peas

1 Knorr vegetable stock cube

2 cups tomato sauce

2 tbsp soy sauce

1 tbsp cornflour

Knorr mashed Potato

100ml water

## Method

1. Preheat the oven to 180°C. Heat the oil in a pan and gently fry the onion, carrots and celery until softened.
2. Add the Quorn Mince and peas and fry for another 2-3 minutes.
3. Add the tomato sauce, soy sauce and seasoning.
4. Add stock and water. Simmer for 5 minutes.
5. Mix the cornflour with a tablespoon of cold water to create a paste and add to the pan.
6. Continue to simmer gently, stirring all the time, until thickened.
7. Place in an ovenproof dish.
8. Prepare the Knorr mashed potato according to instructions. Place the mash potato as topping over the Quorn mince filling and fluff up with a fork.
9. Bake for 20 minutes until the topping is crisp.

