



COTTAGE PIE WITH CHEESY PUMPKIN MASH

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PREP TIME

25 MINS

COOKING TIME

75 MINS

SERVES

4

Who doesn't love a cottage pie in the midst of winter? Sweet pumpkin makes a colourful change from a potato topping.

Ingredients

- 2 tablespoons olive oil
- 450-500g beef mince
- 1 onion, chopped
- 1 celery stick, chopped
- 2 medium carrots, peeled and chopped
- ½ cup red wine (optional)
- 2 tablespoons tomato paste
- 1 teaspoon salt
- 500mls beef stock
- 2 teaspoons fresh thyme, chopped
- 2 teaspoons cornflour mixed with 2 tablespoons water into a slurry
- 900g pumpkin, peeled, seeds removed and cut into chunks
- 25g butter
- 150g (approx 2 cups grated) Mainland grated Tasty Light
- 80g (approx 1 cup) Mainland grated mozzarella

Method

1. Heat the oil in a large saucepan; add the mince and brown, breaking up the mince with a wooden spoon to remove any lumps, around 5-7 minutes. Add the onion, celery, and carrots and cook for another 5 minutes.
2. Add the wine (if using) and tomato paste and stir well. Add the salt, beef stock and thyme. Bring up to a simmer and cook for 25 minutes, then add the cornflour slurry and stir until thickened. Set aside to cool in baking dish.
3. Steam, boil or microwave the pumpkin pieces until tender. Drain well then mash with the butter. Allow to cool then mix with the ¾ of the Tasty Light cheese. Add salt and pepper to taste.
4. Preheat the oven to 180°C.
5. Scatter the mozzarella over the beef then top with pumpkin and rough it up with a fork. Scatter over the remaining Tasty Light and put into the oven. Cook for 35-40 minutes until bubbling.