Recipe

beef cottage pie

for a family of 5



Our cosy cottage pie is made with tender beef slowly cooked with soft mushrooms, sweet carrots and lentils, gently seasoned with herbs for lots of yummy flavour. It's topped with creamy mashed potato and a little grated cheese, then baked until warm and bubbly. A comforting meal that's easy to enjoy.

Ingredients

a glug of oil

2 white onions - chopped

2 punnets of mushrooms - chopped

3 carrots - diced or grated

800g minced beef

5 sprigs of thyme - chopped

5 sprigs of rosemary - chopped

4 cloves of garlic - finely chopped

40g of tomato paste

600ml of water

30g of red lentils

800g tomato passata

15g of nutritional yeast

5g of porcini powder

2 bay leaves

300g of frozen peas

1kg of white potatoes - peeled & quartered

100g of unsalted butter

200g of grated cheese

Method

Heat oil in a wide, deep pan over medium heat and cook the onions until soft.

Add the mushrooms and carrots and cook until tender and lightly golden.

Increase the heat, add the beef and cook until browned and any liquid has reduced.

Stir in the thyme, rosemary and garlic, then mix through the tomato paste.

Add the water, passata, lentils, nutritional yeast, porcini powder and bay leaves. Bring to the boil, then simmer gently for at least 1 hour.

Meanwhile, boil the potatoes until tender, drain well and mash with butter until smooth.

Preheat the oven to 180°C.

Stir the peas into the sauce and transfer to a large oven dish.

Top with mashed potato and grated cheese.

Bake until golden, bubbling and piping hot.

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Nutritious delight with every bite

Please note: This recipe is correct at the time of publication on 12/01/2026.
As we are continuously improving our recipes, it is essential to check the label on the dish packaging.