Veggie, beef & potato mash pie

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Preparation 35 mins | Cooking 1 hour 15 mins | Serves 6

1 tbs olive oil
500g lean beef mince
1 medium brown onion, finely chopped
3 garlic cloves, finely chopped
2 sticks celery, finely chopped
1 large carrot, finely chopped
200g button mushrooms, sliced
1 tbs plain flour
2 tbs tomato paste
500g jar tomato pasta sauce
2 tsp Worcestershire sauce
2 fresh bay leaves (optional)
½ cup reduced fat grated tasty cheese

Potato mash:
1kg Desire potatoes, peeled and chopped
75g butter, chopped
⅓ cup hot milk

STEP 1 Heat oil in a large frying pan over medium heat. Add beef, and cook, breaking up mince with a wooden spoon, until evenly browned. Using a slotted spoon, transfer beef to a bowl. Add onion, garlic, celery and carrot to pan and cook, stirring often, for 5 minutes. Add mushrooms and cook for 2 minutes.

STEP 2 Stir in flour and cook, stirring, for 1 minute. Stir in tomato paste and cook for 1 minute. Add tomato passata, Worcestershire sauce and bay leaves. Cover and bring to the boil over medium-high heat. Reduce heat and gently simmer, stirring occasionally, for 25-30 minutes until thickened.

STEP 3 Meanwhile, preheat oven to 200°C/180°C fan-forced. Place potatoes into a large saucepan and cover with water. Bring to the boil over medium-high heat. Reduce heat and gently boil for 15 minutes or until tender. Drain and return potatoes to the pan. Place pan over low heat and stir until potatoes are very dry. Add butter and hot milk and mash until almost smooth. Beat with a wooden spoon until smooth and creamy. Season to taste.

STEP 4 Place beef mixture into a greased 8-cup (about 4-5cm deep) baking dish. Top with the potato mash. Sprinkle with cheese. Bake for 30-35 minutes until bubbling and hot and serve.