

Beef, Vegetable and Mushroom Pot Pie with Golden Mash



Ingredients

2 tsp oil
750g lean beef mince
200g button mushrooms, sliced
2 carrots, cut into 1cm dice
2 cloves garlic, crushed
1/2 cup plain flour
1 x 1 litre pack Campbell's Real Stock - Vegetable
1 cup frozen peas
1 sheet frozen ready-rolled puff pastry, just thawed
800g potatoes, peeled, diced

Method

Prep Time: 15 minutes

Cook Time: 35 minutes

Serves 4

1. Preheat oven to 220°C.
2. Heat oil in a large frying pan over high heat. Add mince, mushrooms, carrots and garlic and cook for 5 minutes or until browned.
3. Stir in flour. Gradually add 2 cups Campbell's Real Stock and stir until combined. Bring to the boil, stirring. Reduce heat to medium and cook for 5 minutes, stirring occasionally, until mixture thickens.
4. Stir in peas then transfer to a 1 ½ litre (6 cup) capacity pie or casserole dish. Top with pastry and trim any excess. Bake for 15 minutes or until golden.
5. Meanwhile to make mash, place potatoes and remaining stock in a medium saucepan. Cook over medium heat for 10 - 15 minutes or until the potatoes are tender. Drain potatoes reserving the stock. Mash potato, adding enough reserved stock to make a smooth mash. Serve with the pie.