



You've heard of Cottage Pie and Shepherds Pie? Well our take on it is Swineherd Pie, mainly because minced Pork is generally cheaper....

Ingredients:-

500g of minced Pork
2 large Onions, finely chopped
Soy Sauce (GF if required)
2 Carrots, finely chopped
Potatoes, boiled and mashed
Gravy Granules (Bisto Best are GF)
Cheese, grated to top
Vegetables of your choice

Method:-

- (1) Heat a little oil in a large pan. Add the pork and fry to brown all over, stirring to break up any large chunks. Set aside.
- (2) Add a splash more oil to the pan, Carrot and Onion and fry until the Onion is softened.
- (3) Mix the Gravy Granules with boiling water to make sufficient to moisten the mince in a casserole dish.
- (4) Preheat the oven to 180c.
- (5) Add the mince to the Onions and Carrot and stir in the gravy and a good dash of Soy Sauce.
- (6) Transfer to a large casserole dish and add the mashed Potato to the top to cover.
- (7) Place the casserole in the oven uncovered for 30 minutes or until the Potato has a golden brown top.
- (8) Sprinkle with grated Cheese and place back in the oven until the Cheese has melted and crisped a little.

We enjoyed ours with Carrots and Savoy Cabbage.