



# CHEESY POTATO & MIXED BEAN PIE

## INGREDIENTS

- 450g of Maris piper potatoes, peeled & quartered
- 1 onion, diced
- 1 carrot, finely chopped
- 4 sticks celery, finely chopped
- 4 tbsp of veg oil
- 2 tsp of dried tarragon
- 200ml of milk
- 50g of butter
- 70g of cheddar, grated
- 1 tin of mixed beans – drained

## PREP TIME

- Prep time: 35 -40 minutes

## SERVINGS

- Serves: 6

## DIRECTIONS

- 01** Place the potatoes into a large pan of water and bring to boil until cooked. Drain and mash well with the butter and add the milk until a creamy lump-free consistency.
- 02** Cook the onion, carrot, celery, and tarragon in the oil until soft. Stir into the mash along with the mixed beans.
- 03** Place the mix into an ovenproof dish, sprinkle on the grated cheddar, and cook in the oven until golden brown and 75C or above