Pam’s Cottage Pie (changes every time I make it!)

* 1 Large onion (chopped)
* 2 cloves garlic crushed
* 1 red chilli chopped
* 4-5 mushrooms
* 1 tsp olive oil
* 1 tsp curry powder (to taste)
* 1lb mince or 1 pack from supermarket
* Pasatta
* Salt and ground black pepper to taste
* 1 large sweet potato, 1 parsnip and 1 medium-large potato cooked together and mashed with butter and seasoning.

1. Cook the onion until softened, add the galic and chilli and fry for a couple of minutes.
2. Add the mince and fry until brown.
3. Add mushrooms, curry powder and salt and pepper.
4. Add some of the pasatta….I added about half and then a bit more later. Don’t make it too wet. Cook for 20-25 minutes checking it’s not too dry or too wet. Preheat oven and assemble cottage pie in oven proof dish. Cook for 30 mins until potato top starts to brown.
5. Serve with fresh vegetables.