

Easy Baked Bean Cottage Pie



Ingredients

- 1 tablespoon extra virgin olive oil
- 1 brown onion
- 2 cloves garlic
- 500g beef
- 555g can baked beans in tomato sauce
- 1 cup frozen peas, corn and carrot
- 2 tablespoons Worcestershire sauce
- 1 tablespoon tomato sauce
- 2/3 cup of grated tasty cheese
- ½ bag of 1kg bag of potato gems

Method

1. Preheat oven to 200C/180C fan-forced. Heat oil in a large saucepan over medium-high heat. Add onion. Cook, stirring, for 5 minutes or until onion softens. Add garlic. Cook for 30 seconds. Add mince. Cook, breaking up with a wooden spoon, for 8 minutes or until browned. Add baked beans, vegetables and sauces. Stir to combine. Bring to a simmer. Season with salt and pepper. Remove from heat.
2. Spoon mixture into an 8-cup-capacity baking dish. Sprinkle with half the cheese. Top with potato gems. Sprinkle with remaining cheese. Bake for 30 minutes or until golden. Sprinkle with parsley leaves. Serve