



Venison Cottage Pie



Cottage Pie ingredients

- 2 tbsp oil
- 1 medium onion, finely chopped
- 1 carrot, finely chopped
- 2 garlic cloves, finely chopped or 1 tsp garlic granules
- 500g minced venison
- 800g of peeled potatoes
- 1 tsp dried oregano
- 2 tbsp tomato purée or ketchup
- 2 x 400g cans chopped tomatoes or passata
- salt and freshly ground black pepper
- 1 tsp sugar to taste
- Optional - 100g grated cheese

PREP TIME: 15 MINS

COOKING TIME: 55 MINUTES

SERVES: 4-6 PEOPLE

SUITABLE FOR HOME FREEZING

How to make it

Heat the oil in a saucepan, add the onions, carrot and garlic and cook for 10 minutes until soft, adding a little water if it starts to stick.

Add the mince and break up with a wooden spoon. Cook over a high heat for a few minutes, stirring well, until all the moisture has evaporated and the meat is browned.

Add the oregano, tomato purée or ketchup, tinned tomatoes and simmer gently for 35-40 minutes, then season to taste and add sugar if needed.

Pre-heat your oven to 180 degrees.

Boil the potatoes in water until soft.

Drain and mash together with a blob of butter, salt, pepper and splash of milk, until creamy. Add the cheese if using.

Place the venison sauce in an ovenproof dish and top with the mashed potatoes.

Place in the oven for 20 mins until brown and bubbly.