

# Snow Family Pie

## Method



## Ingredients

- 700g potatoes, peeled and cooked.
- 1 teaspoon of butter.
- 1 onion, finely chopped.
- 1 tablespoon of sunflower oil.
- 1 clove of garlic, crushed.
- 2 carrots, finely chopped, plus some extra cut into thin strips.
- A 400g tin of baked beans.
- 500g minced lamb or beef. If you don't eat meat you could use a veggie alternative.
- 1 teaspoon of Worcestershire sauce.
- A few peas and peppercorns for decoration.

1. Pre the oven to 200°C (180 fan), gas mark 6
2. Mash the cooked potatoes in a large mixing bowl. Add in the butter, to make the mash nice and creamy.
3. Put the frying pan on a medium heat and the sunflower oil. When the oil is hot, add the onion, garlic and the carrot and stir well, let them cook gently on a low heat for about 5 minutes until soft. This is a hob job, so ask your grown-up helper for help to do this, as the hob is hot, hot, hot!
4. Next turn the heat back up to high and add the minced lamb. Keep stirring until all the meat has browned and cooked through. Then add the tin of baked beans and the Worcestershire sauce.
5. Simmer on low heat for about 10 minutes then turn off the heat and carefully pour the mixture into a large baking dish, leaving enough space for the mash topping. You might need to ask a grown-up helper to do this for you, as the filling will be hot, hot, hot.
6. Spoon the mashed potato on top of the filling. You should have enough mashed potato to cover all the mince. Make sure to save any leftover mash for decoration.
7. With very clean hands, roll the leftover mashed potato into balls. This will make our snowmen decoration for our pie. The mash should be creamy enough to stick together, then you can place them on top of the potato snow. Make sure you have let the mash cool down first!
8. Pop into the oven for 15 minutes. Make sure to keep an eye on the snow men as they could burn quickly! Once cooked, ask your grown up helper to do this for you as the oven will be hot,hot,hot!
9. Then once cooled slightly the snowmen will be ready to decorate. You can add tummy buttons, peas, peppercorns for eyes and strips of carrot for scarves!