

## Mediterranean 'Cortijo' pie

- 1 tbsp. olive oil
- 1 onion, sliced
- 1 celery stick, finely diced
- 1 large carrot, peeled, grated then chopped up
- 500g chicken/turkey mince
- 3 cloves of garlic, crushed/grated
- 1 tbsp. red pesto
- 1 tbsp. paprika
- Fresh herbs, I used thyme and sage, chopped
- 1 stock cube, I used chicken
- 125ml white wine
- 1 tin chopped tomatoes
- 1 tbsp. Worcester sauce
- 1 courgette, diced
- 1 pepper, diced (I used tinned)
- Salt/pepper
- 2 large potatoes, diced
- 50g parmesan, grated
- 30g butter
- 1 tbsp. milk
- 1/4 cup breadcrumbs, I made my own using stale bread in a smoothie maker.

Heat the oil and sauté the onions, celery, and carrot until soft. Add the mince and brown.

Add the garlic and stir through, then add the pesto, paprika, herbs and crumble in the stock cube. Cook for a few more minutes coating the mince in all the flavour. Pour in the wine and let this bubble away for a few minutes more before adding the tomatoes and the Worcester sauce.

Add the veggies, courgette, and peppers. Season well with salt and pepper, then pop a lid on and simmer for 20 minutes.

Heat the oven to 200 degrees.

Meanwhile, boil the potatoes in salted water. Once soft drain and put through a potato ricer. If you don't have one, do not worry just move to next step.

Add the butter, milk, and most of the parmesan to the potatoes, reserving a little parmesan for the topping. Add a pinch of salt and lots of pepper then using a whisk, mix to be smooth and creamy. If you don't have a whisk then mash all of this together.

Remove the lid from the mince pan, if there is still a lot of liquid cook for a few minutes more on high and uncovered. Then scoop the mash onto the top, you do not need to be neat but using an ice cream scoop gives nice even lumps.

Sprinkle over the breadcrumbs and the reserved parmesan, grind black pepper over the top.

Bake in the oven for around 25 minutes, or until the top is bubbly and crisp.

Once out of the oven let it sit for at least 10 minutes before diving in!!