



PETE WALLACE'S COTTAGE PIE

WHAT YOU'LL NEED

1kg mince

1 onion

2 Tablespoons tomato sauce

Half a cup of spicy chutney

Half a cup of hot water

6 white potatoes

2 dobs butter

Half a cup of cheese

Cracked pepper

HOW TO COOK IT

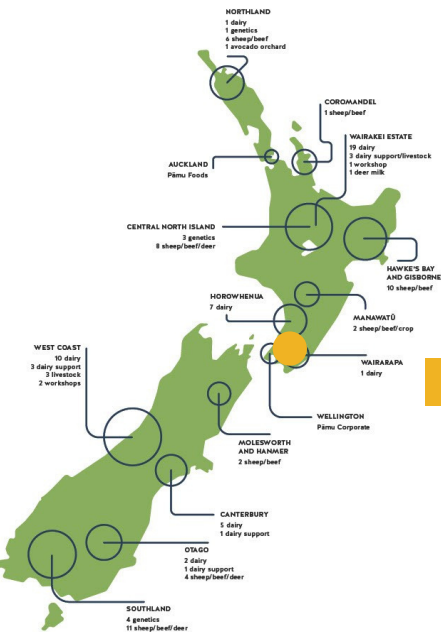
1. Brown one large onion with dob of butter
2. When browned, add mince and brown
3. Then add tomato sauce, spicy chutney, hot water
4. While simmering, cook potatoes
5. When potatoes are cooked, mash with second dob of butter, and stir in cheese
6. In casserole dish put in mince mixture, top with potato mixture and add sprinkle of cracked pepper
7. If desired top with more grated cheese
8. Bake in hot oven 20 mins.



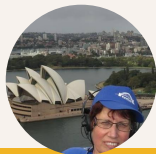
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PĀMU FARMS: PROUDLY SUPPORTING MEAT THE NEED

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Pāmu (Landcorp Farming Limited) has more than 100 farms all over Aotearoa New Zealand. We are proud to support Meat the Need and stand shoulder to shoulder with our local communities.



MEET THE CHEF: PIP

Pip is a Health and Safety Business partner and says:

"This is delicious and hubby always makes it on Friday nights, ready to eat just as I walk in the door from being on farm."

NEW ZEALAND'S FARMERS, FEEDING NEW ZEALAND'S FAMILIES



meat the need