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by ewfood

Corned Beef Pie

Ingredients

200g Corned Beef
500g Mashed Potatoes
1 Tablespoon tomato Sauce
40g Butter
1 Chopped Small Onion
5ml mixed herbs (spoon)
Tomato Sauce Mixture
250ml Tomato Juice,
1 level tablespoon cornflour,
1 chopped small onion,
salt & pepper

Preparation

1. To make the sauce add the chopped onion and tomato juice and stir for 10 minutes, blend in the cornflour with water then add to the tomato sauce, stirring all the time, strain, add a pinch of salt and pepper to taste.
2. Boil potatoes, chop onion and fry in little oil
3. Chop the corned beef roughly
4. Mix the onion, beef and seasoning
5. Add the tomato sauce and herbs
6. Put half of the mashed potato on the bottom of the ovenproof dish
7. Spoon the beef mixture on top of the potato and cover with the remaining mashed potato
8. Add dots of butter to the top and cook until golden brown

Cooks Note

Servings 4
Oven temperature 190c