

## Cheese and Potato Pie

### Ingredients

750g/1.5lbs old potatoes

1 onion

25g butter or margarine

3tbsps milk

100g/4oz mature cheddar cheese

### Optional layering ingredients

2 tomatoes,

75g (3oz) chopped ham or bacon,

75g(3oz)cooked peas or sweetcorn,

75g (3oz) flaked tuna

### Topping

A little extra grated cheese for topping

Cayenne pepper for top

### Notes

- Please bring 2-3 pint ovenproof dish to take home.
- Check allergies of consumer before serving.
- Please wash the vegetables at home.

### Method

- 1) Grease ovenproof dish with oil.
- 2) Boil Kettle
- 3) Chop onion.
- 4) Peel and cut potatoes into even sized pieces and place in a saucepan with enough boiling water to cover, add the onion and bring back to the boil, reduce heat and simmer gently until the potatoes are soft when a knife is inserted into the middle. (Check with teacher.)
- 5) Meanwhile prepare topping and layering ingredients by grating, chopping and slicing
- 6) Strain potatoes and return to the pan.
- 7) Add the butter and milk and mash with a potato masher until creamy.
- 8) Either add the cheese and mix in or save for layering
- 9) Place one third of the potato mixture in the ovenproof dish and layer with other ingredients, continue to layer ending with potato, finish with grated cheese and cayenne pepper
- 10) Bake for 30 mins until cheese is golden brown.

