

# Christmas Quorn Pieces Cottage Pie



## Ingredients

- Quorn Pieces (150 gm)
- Chopped Garlic (1 clove)
- Chopped Onion (1/2 pc)
- Sliced Mushroom (80 gm)
- Chopped Frozen Spinach (100 gm)
- Water (50 gm)
- Cream (100 ml)
- Butter (30 gm)
- Salt and Pepper
- Idaho Potato (50 gm) *peeled and soaked in water*
- Butter (50gm)

## Instructions

- Bake or fry Quorn Pieces with a little oil till golden brown, this should be done on medium heat for 3 to 4 mins. Once done, set aside
- Cut potatoes into cubes and boil in salted water till potatoes are tender
- Drain and pass through a potato ricer or food mill
- Mix in butter and salt to taste and set aside
- In a pan, add butter, garlic and onions, fry till fragrant
- Next, add in mushrooms, fry for another 4 mins
- Add in spinach and incorporate mixture
- Now add in cream and water followed by salt and pepper to taste
- Once mixture is heated, add in Quorn Pieces
- Finish with cheese and mix well
- Place in a casserole or a deep dish
- Pipe mashed potatoes and bake in the oven for 15 mins on high heat at approximately 180 degrees Celsius
- Garnish with chopped parsley or more cheese

