
Italian Veggie Cottage Pie

An Italian twist on an English classic, this veggie pie makes a super budget supper for the whole family.

Ingredients:

4 tbsp olive oil
525ml milk
1 tbsp butter
4 tbsp crème fraîche
50g plain flour
2 tsp dried oregano
1½ kg floury potatoes, such as King Edward or Maris Piper, cut into even chunks
2 aubergines, cut into chunks
2 large garlic cloves, crushed
16 sundried tomatoes, roughly chopped, plus 1 tbsp of their oil
400g spinach, washed
125g cheddar, grated, plus extra to top

Prep Time: 10 mins
Cook Time: 30 mins
Difficulty: Easy
Serves: 6 people

Method:

Bring a large saucepan of water to the boil. Add the potatoes and boil for about 15 minutes or until tender. Transfer to a colander and drain well. Heat the milk and butter in a small pan, then pour over the potatoes. Remove from the heat, then mash the potatoes. Tip in the crème fraîche and beat with a wooden spoon until smooth and creamy. Season with pepper and a pinch of salt.

Heat the oven to 220C/200C Fan/Gas 7. Heat 1tbsp of the oil in a large, lidded frying pan or flameproof casserole dish. Cook the aubergine in two batches over a high heat for 4 - 5 minutes, adding extra oil as you need to. Return all the aubergine to the pan with the garlic, tomatoes and 1 1/2 tsp oregano, cooking for 1 minute. Stir in the spinach, put the lid on the pan and leave for a few minutes to wilt.

Add in the flour and stir through until combined. Pour in the milk, stir gently and bring to the boil. Bubble for a few minutes, then stir in the cheese and season. Cook until the cheese has melted and the sauce has thickened.

Mix the mash with the remaining oregano and spread over the filling. Scatter over a little more grated cheese and bake for 10 - 15 minutes until golden.

