

# Bubble & Squeak & Moo Pie

**Serves 4**

**Hands-on Time 25 minutes**

**Cooking Time 1 hour**

## Ingredients

- ½ Savoy cabbage (shredded)
- 50g unsalted butter
- 1½ tbsp olive oil
- 2 carrots (peeled and cubed)
- 1 onion (peeled and diced)
- 500g minced beef
- 1 x 400g tin baked beans
- 1 x 400g tin chopped tomatoes
- 1 tsp fine salt
- 1 tbsp Worcestershire sauce
- 4-5 rosemary sprigs (leaves finely chopped)
- 1kg potatoes (peeled and cubed)
- 2 garlic cloves (peeled)
- 2 tbsp full-fat milk
- Pepper (to taste)

## Equipment

- Knife
- Chopping board
- Large frying pan
- Spatula
- Bowl
- Vegetable peeler
- Saucepan
- Colander
- Potato masher
- Baking dish

## Method

### 1. Cook the cabbage

- Heat 25g butter and ½ tbsp oil in a frying pan over medium heat. Add the shredded cabbage and cook for 5 minutes until tender and vibrant green. Transfer to a bowl and set aside.

### 2. Prepare the meat filling

- In the same pan, heat 1 tbsp oil. Add the carrots and onion, cooking for 5 minutes until softened.
- Add the minced beef, breaking it up with a spatula. Cook for 5 minutes until no pink remains.
- Stir in the baked beans, tomatoes, ½ tsp salt, Worcestershire sauce, and chopped rosemary. Simmer for 20 minutes, stirring occasionally. Taste and adjust seasoning.

### 3. Make the mashed potato

- Boil the potatoes and garlic in a saucepan for 10 minutes until tender. Drain and mash until smooth.
- Stir in the milk, 25g butter, ½ tsp salt, and pepper. Mix in the cooked cabbage.

### 4. Assemble and bake

- Preheat the oven to 200°C/180°C (fan)/400°F/Gas Mark 6.
- Spread the meat mixture in a baking dish. Top with the mashed potato, smoothing the surface.
- Bake for 30 minutes until the top is golden and crisp.

Enjoy!