



Bacon Root Veg Pie

NIBBLEDISH CONTRIBUTOR

Ingredients

4 bacon slices, chopped
2 carrots, chopped
1 swede, chopped
1 onion, chopped
1 parsnip, chopped
1 large potato, chopped
200ml hot beef stock
1 tbsp milk
Handful of grated cheddar
Parsley
Thyme

Instructions

- 1) Fry the bacon and onion for a few minutes.
- 2) Add the rest of the veg, followed by the stock. Cover and simmer for 5-10 minutes.
- 3) Meanwhile, boil the potato and parsnip pieces until soft.
- 4) Drain, add the milk and cheese and mash it all up.
- 5) Mix the herbs into the pie filling and pour into a pie dish.
- 6) Spoon the mash on top and grill for 5-10 minutes to get a nice crispy top.