



Turkey-Bottomed Macaroni-Topped Pie

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Ingredients

- 250g lean turkey mince
- 200g cooked macaroni (100g dry)
- 200g low fat creme fraiche
- 100g low fat grated cheese
- 100ml chicken or veggie stock
- 2 celery sticks
- 1 large carrot
- 1 egg yolk
- Small red onion
- 2 tbsp breadcrumbs
- 1 tsp wholegrain mustard

Instructions

The Turkey Bottom

1. Fry the onion and mince in a pan for 5 minutes.
2. Add the celery, carrot and stock. Leave to simmer for 15 minutes.

The Macaroni Top

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1. Gently boil the creme fraiche. Take off the heat and stir in the mustard and most of the cheese. Spoon out a little into a small bowl.
 2. Add the cooked macaroni to the bulk of the sauce.
 3. Beat the egg yolk into the remaining sauce, ready for the pie stage.

The Pie

1. Tip the turkey mixture into a pie dish, followed by the macaroni cheese, then the egg yolk sauce.
2. Mix the breadcrumbs with the last of the cheese and sprinkle on top.
3. Bake at 200 degrees C for 20-30 minutes until bubbly hot.