

CHEESE AND POTATO PIE

INGREDIENTS

500g potatoes
50-100g cheese
2 tablespoons milk
25g margarine
salt and pepper

UTENSILS

1 saucepan/lid
chopping board
vegetable knife
potato peeler
potato masher
grater
fork
colander
newspaper

**REMEMBER- BRING AN OVENPROOF
DISH**



METHOD

1. Get out the utensils and ingredients.
2. Lightly grease your dish.
3. Half fill the saucepan with water add the salt and put on to boil.
4. Peel the potatoes into the newspaper, wash if necessary then cut into even sized pieces on the chopping board (TRAINS and TUNNELS)
5. When the water is boiling GENTLY put the potatoes in the saucepan. Turn the heat down a little and cook for about 20-25 minutes or until soft. (Test with a fork)
6. Grate the cheese
7. When they are done put the colander in the sink and CAREFULLY pour them into it.
8. Tip the potatoes back into the saucepan, add the milk and margarine, mash well, add most of the cheese and some salt and pepper.
9. Tip the mixture in your dish, sprinkle with the rest of the cheese.

TO SERVE

cook for 20 minutes in a hot oven until it is golden brown
DECORATE with parsley, sliced tomato or try crushed crisps.

