

Cheesy potato pie



Serves: **4 to 6 adults**

Preparation time: **15 minutes**

Cooking time: **40 minutes**

What you need

- 1 kg potatoes
- 150ml milk
- 1 onion
- 4 to 6 tomatoes
- 6 mushrooms
- 1 (200g) tin sweetcorn, defrosted frozen
- 125g frozen peas, defrosted
- 90g mature cheddar cheese
- 125g pack ham
- ground black pepper
- 1 handful chives (optional)
- 1 to 2 teaspoons Dijon or wholegrain mustard (optional)

What to do

1. Preheat the oven to 190°C/gas mark 5.
2. Peel and chop the potatoes into cubes, place in a pan and cover with boiling water. Return to the boil then cover and simmer for 15 to 20 minutes until cooked.
3. While the potatoes cook, peel and chop the onion into small pieces. Wash and chop the mushrooms. Chop up the ham, drain the tinned sweetcorn and grate the cheese. Carefully slice the tomatoes into rounds.
4. Drain the cooked potatoes and mash with the milk (use more or less depending on how smooth you like your mash), black pepper, half the grated cheese and mustard (if using).
5. Stir in the peas, sweetcorn, mushrooms, ham and chopped chives (if using).
6. Place the potato mixture into an oven proof dish and even out with a fork, sprinkle on the remaining cheese and top with the sliced tomatoes.
7. Bake in the oven for 30 to 40 minutes until the top is golden.
8. Serve with boiled or steamed broccoli and cauliflower, baked beans or salad.



Changes for babies

- Mash up the cheesy potato pie with a little of your babies milk to thin the mixture.
- Make sure that all the vegetable and ham pieces are chopped small to prevent choking.

Changes for toddlers

- Make sure that all the vegetable and ham pieces are chopped small to prevent choking.
- Let your toddler help chop up the mushrooms using their knife.