Meat Pie



By: Paula de Pablo.

Ingredients: (4)

- 600 grams of chopped meat
- 750 grams of potatoes
- 2 big carrots
- 1 big onion
- A piece of garlic
- 50 grams of butter
- Salt
- Water
- Vine

Procedure:

• Prepare the smash potatoes adding in a ladle, water ,milk and a bit of butter. Then, stirr it all.



The next step is to prepare the vegetables. Peel the garlic, if you decided to add it to your dish and do the same with the two carrots and the onion. When you have the vegetables ready, add in the pressure cooker, the chopped meat and a pinch of salt.



• After that, add the meat in a try but only a bit. Then put a layer of the already prepared smashed potatoes, and a pinch of salt again. Repeat this procedure until the try is full or you run out of meat of potatoes.



- Rreheat de oven.
- When it is ready, bake it at a low temperature during 40 minutes, serve it and enjoy!

