**Mexican Cottage Pie**

Serves 4

* 1tbsp olive oil
* 1 large Sweet Potato, chopped
* 300g lean Beef Mince
* 1 Green Pepper, chopped
* 1 yellow pepper chopped
* 1 1/2 tsp Mexican Spice
* 1 Large carrot peeled and chopped
* 1 tin chopped Tomatoes
* 1 large Onion, sliced
* 1 ball reduced fat Mozzarella Cheese
* 1 Red Chilli, chopped

1. Pre-heat your oven to 220 degrees. Peel and chop the sweet potato into 2cm cubes. Spread evenly on a baking tray, drizzle with 1/2 the olive oil and add a pinch of salt Put in your oven to roast for 20 mins or until crisp around the edges.
2. Remove the core from the peppers and chop it in half lengthways. Chop each half into 1cm strips, and then turn them widthways to chop into 1cm cubes.
3. Peel and chop the carrot in half lengthways, then chop each half into ½cm strips. Turn widthways and chop into ½cm cubes.
4. Peel and slice the onion in half lengthways, then thinly slice widthways (into half moons).
5. Finely chop the chillies
6. Heat a rest of olive oil in a frying pan on medium-high heat. Add your pepper and carrot and cook for 5 mins. Remove and put on a plate for later.
7. Put the (now empty) frying pan on medium-high heat. Once the pan is nice and hot add in the beef mince, spread it evenly, and then leave it for 2 mins without stirring. Turn it over and cook for another 2 mins without stirring.
8. Add your onion and chilli(less if you don’t like spice!) to your pan when your beef is almost cooked. Turn the heat to medium and fry for 3 mins or until your onion is soft.
9. Add the Mexican spice, a large pinch of salt, a grind of pepper and the chopped tomatoes along with your pepper and carrot.
10. Fill the tin a third with water, swirl it around and add to the pan. Allow to simmer and thicken.
11. Once your beef mixture has thickened, pour into an ovenproof dish.
12. Top with your roasted sweet potato and torn mozzarella.
13. Bake in your oven until your cheese has melted and is golden brown