

Potato Topped Tuna Mini Pies with Steamed Beans

Serves 2

Potato topping Ingredients

2 Large	Potatoes (peeled and cut into chunks)
3 T	Milk
2 t	Margarine
Pinch	Salt

Method

Boil potato for 20 mins or until soft. Drain.

Mash potato and add milk, margarine and salt. Mix well.

Tuna Filling Ingredients

1 Packet	Cheese Sauce Mix
1 can	Tuna (185g)
½ cup	Frozen Peas
2	Hard-Boiled Eggs, sliced
4 T	Cheese, grated

Method

Pre-heat oven to 180°C.

Make the cheese sauce according to the instructions on the packet. Set aside in a large bowl.

Mix tuna, eggs, and frozen peas with the cheese sauce. Place the mixture into an ovenproof dish.

Top with mashed potatoes and sprinkle with grated cheese. Bake for 30 minutes.

Serve with steamed frozen beans.

