



Cheesy Broccoli Pie

Ingredients

- 500g leeks, thickly sliced
- 300g broccoli, cut into small florets
- 3 celery sticks, de-stringed and sliced
- 1½ kg floury potatoes (King Edward are perfect) cut into chunks
- 85g butter
- 170g pot Greek yoghurt
- 850ml semi-skimmed milk
- 75g plain flour
- 2 tsp English mustard
- 1 tsp wholegrain mustard
- 300g pack mature cheddar, finely grated
- handful frozen peas

Method

1. Bring a large pan of salted water to the boil. Put the leeks, broccoli and celery in a large steamer. Add the potatoes to the water and cook for 20 mins, with the vegetables steaming on top, until all are tender. Drain the potatoes, then mash them with plenty of seasoning, 25g of the butter and all the yoghurt.
2. While the veg cooks, pour the milk into a pan, add the flour, both mustards and the remaining butter, and cook over a medium heat, whisking all the time, until smooth and thickened. Stir in half the cheese and season. Remove from heat.
3. Divide the steamed veg and peas between 8 individual pie dishes, or 2 larger dishes for a family serving. Pour on the sauce and top with the mash, then sprinkle with the remaining cheese.
4. Pack into freezer bags, freeze and use within 3 months. To serve, unwrap and put the dishes on a baking tray in the cold oven, then set to 200°C / 180°C fan / gas 6. Bake for 50-55 mins until bubbling and hot all the way through.