

# Swede & Bacon Pie



Using your seasonal swede for this gorgeous pie accompanies the bacon perfectly.



## Ingredients

6 trimmed slices of bacon  
1 chopped onion  
1 peeled and cubed swede  
1 peeled and cubed carrot  
Chicken stock 400ml  
Chopped handful of parsley  
4 peeled potatoes halved.  
Olive Oil

## Method

Cook the bacon in the olive oil until it is as you like it. Remove the bacon and add the chopped onions until browned. Add the bacon back in to the pan with the swede and cubed carrot. Pour the chicken stock over the ingredients and cook for 5 mins, where the veg will be tender. Add the parsley followed by dividing the mixture into separate dishes.

Boil the potatoes for approximately 6-8 mins until tender. Leave to cool after they have been drained and mash. Ensuring the potato is fluffy, add the mash to the mixture and sprinkle seasoning.

Grill the pie until the potato begins to brown.