



## Filo Topped Steak and Vegetable Pie



### Ingredients

2 x 392g can Princes stewed steak in gravy  
300g canned peas, drained  
300g canned sliced carrots, drained  
6 large sheets filo pastry  
20g butter, melted  
1tbsp black onion or sesame seeds, optional

 Serves  
4

 Prep  
10 minutes

 Cooking  
20-25 minutes

	Calories	Sugars	Fat	Saturated Fat	Salt
Per 100g	136Kcal	1.5g	4.3g	2g	0.51g
RI%	24%	5%	21%	35%	29%

### Method

1. Preheat the oven to 200C/180C fan/Gas 6. Mix the beef with the carrots and peas and transfer to a shallow oven proof dish.
2. Unroll the filo and cover with clean damp tea towel. Place a single sheet of filo on the work surface and brush with melted butter.
3. Roughly scrunch the filo and place on top of the beef mixture. Repeat with the remaining filo until the pie is covered. Sprinkle over the seeds if using.
4. Bake for 20-25mins or until the pastry is golden