Pan Haggerty Pie

**Ingredients:**

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| 100g  1  2 tsp  3  4  250ml  50g  Pinch | Smoked bacon cut into strips  Sliced onion  Parsley  Medium potatoes cut into slices  Carrots, peeled and sliced  Chicken stock  Grated cheddar cheese  Salt and pepper |

**Method:**



* + In a frying pan cook the strips of bacon and onion slices in a little oil and cook for 8 minutes on a low heat. After the onions are brown add the parsley and stir.



* + Next, in a small oven proof dish place half of the sliced potatoes on the base of the dish.
  + On top of the potato layer add a third of the bacon and onion mixture.
  + Then, cover the mixture with a layer of carrots. Only use up half of the carrots!
  + Next, cover the carrots with another third of the bacon and onion mixture and cover again with remaining carrots.
  + Spoon over the remaining bacon mixture and then cover with the remaining potatoes. Phew!!!
  + Pour over the chicken stock and pop in the oven for 25 minutes at 180C.
  + After 25 minutes cover with grated cheese and cook for a further 10 minutes until golden and brown.
  + Serve in a bowl and Enjoy 😊

Please remember to send in your photos of you cooking the recipe and also the finished product. Send pictures in to [alanrtilley@mail.com](mailto:alanrtilley@mail.com) or text them across to 07817777739