

**Steak & Ale Pie,**  
**Chicken & Mushroom Pie**  
**Butternut Squash mixed bean Cheese Veggie Pie**  
**Steak and Devon Cheese Pie**



**Ingredients:**

- 1 Frozen pie
- 1 portion pot of peas
- 1 portion of mash pellets (a mug full) or portion of fries
- 1 knob of butter
- Salt and pepper to season

**Method :**

1. Place Pie in Microwave and cook for 1 minute on full power (no clingfilm)
2. Take the pie and cook in the Merrychef under Pie setting
3. **Prepare mash-**  
Take frozen mash pellets, place in a tub with a dash of salt and pepper and a knob of butter and heat in the microwave for 45 secs, stir and place back in the microwave for 1 min.  
**Fries Option-**Cook a portion of chips in the fryer for approx 2 min 45 seconds or until golden brown.
4. Put a portion pot of peas in the microwave for 30 seconds.
5. **Gravy preparation-**  
Take a frozen pouch of onion gravy and piece three times, place in the microwave for 1 min 30 secs.
6. Take the pie and place it on the plate to the side, next to the pie place prepared mash or chips and then add the peas.
7. Pour the gravy into a gravy boat and place on the side of the plate.

Allergens :