1 hour Serves 4 Share Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients:

- 6 PnP everyday potatoes, peeled and quartered
- Salt and milled pepper
- 2 onions, peeled and diced
- Knob butter
- 2 cups (250g) mature cheddar, grated
- ¹/₄ cup (60ml) chopped chives
- 200g PnP smoked beef (from the deli), shredded
- 2-3 Tbsp (30-45ml) horseradish
- 2-3 Tbsp (30-45ml) Dijon mustard
- 1 box (400g) Today ready-rolled puff pastry, defrosted
- 1 egg, beaten
- Wild rocket, for serving

Method

- 1. Preheat oven to 200°C.
- 2. Cook potatoes in salted water until tender.
- 3. Cool slightly, season and dice.
- 4. Sauté onions in butter until soft, cool slightly.
- 5. Toss cheddar, chives, beef, potatoes and onions in a bowl until well combined.
- 6. Cut each pastry sheet into a circle (use a plate as a guide).
- 7. Spread with horseradish and mustard.
- 8. Brush edges with egg.
- 9. Place a generous dollop of filling on each half and fold pastry over to enclose.
- 10. Seal edges with a fork.
- 11. Glaze pastry with remaining egg.
- 12. Make a slit in the centre of each pie to allow steam to escape.

- 13. Bake for about 25-35 minutes until golden and cooked through.
- 14. Serve with wild rocket.