Potato, courgette and mince bake

You will need a deep dish or large casserole.

2 pound of potatoes

1 ½ pounds of courgettes sliced

3 tablespoons of oil

One onion chopped

One clove of garlic crushed

1 ½ pound of mince beef

14 ounces of canned baked beans

One beef stock cube

Salt and pepper

1 ½ ounces of butter

1 ounce of flour

Three quarters of a pint of milk

3 ounces of cheddar cheese grated

Pre-heat oven gas mark four.

Slice the potatoes thickly and boil for 10 minutes and drain.

Fry the courgettes in oil until lightly browned and drain of the oil.

Cook the onion and garlic in a pan for 5 minutes.

Stir in the minced beef and cook for a further 10 minutes.

Add the baked beans crumble stock cubes salt and pepper.

Arrange a layer of a third the potato slices in the bottom of the greased ovenproof dish.

Top with courgettes then add the meat mixture.

Add second layer of sliced potatoes, courgettes and meat mixture and finally add the final layer of potatoes on top and cover with the cheese sauce.

To make the sauce.

Melt the butter in a saucepan and stir in the flower and Cook for one minute.

Take the saucepan off the gas, then gradually add the milk.

Cook for 3 minutes stirring in the cheese and season.

Pour the cheese sauce over the potatoes baked for 45 minutes gas mark four?