

Shepherds Pie

Ingredients

2 large potatoes, peeled and quartered
1 onion, diced
1 carrot diced
Handful frozen peas
Handful frozen sweetcorn
5tbs butter
250g minced lamb
500ml beef stock
1 teaspoon Worcestershire sauce
Pinch of salt, pepper.

1 tsp mixed herbs
1 1/2 tsp tomato puree



Method

- 1 Place potatoes in pan of water. Bring to a boil, reduce to a simmer, and cook until soft.
- 2 whilst the potatoes are cooking, melt 1 tbs of the butter in a separate pan and sauté the onions until translucent.
- 3 Add the mince meat to the pan with the onion, cook until brown.
- 4 Add the peas, carrots and sweetcorn to the mince and onion. Cook for a further 5 minutes.
- 5 Stir in the beef stock to the mince and vegetables, add the Worcestershire sauce, tomato puree and season with salt, pepper and mixed herbs. Bring to boil, reduce to a simmer and leave to cook. Add more stock if necessary.
- 6 Drain the potatoes and mash them. Add 4tbs of butter and mix into the mashed potatoes.
- 7 Spoon out the mince and vegetables into a casserole dish, spread out the mashed potato on top of it. Dot small bits of butter around on top of the potato and place the dish in the oven. Cook until the potato has browned.