

**Lush and simple shepherd’s pie 😊**

**Ingredients**:

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| 1 tbsp  1  3  500g  2 tbsp  1 tsp  Splash  500ml  900g  85g  3 tbsp | Sunflower oil  Large onion  Carrots  Lamb mince  Tomato puree  Salt and pepper  Worcestershire sauce  Beef stock  Potatoes  Butter  Milk |
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**Method**:

* Carefully chop up the carrots and the onion and gently fry in the oil for 3 minutes.
* Add the mince to the vegetables and brown for about 5 minutes.
* To the mixture add the tomato puree and Worcestershire sauce.
* Add the salt and pepper and then pour over 500ml of beef stock and simmer for 30 minutes on a low heat.
* (add a little cornflour to thicken up the liquid if it is too watery!)
* Peel the potatoes, cut into chunks and boil in salted water for 15 minutes. When tender, drain and add the butter and milk. Mash with all your might 😊
* Into an oven proof dish add the mince mixture and cover with a layer of mash potato.
* In a pre-heated oven at 160 C bake for 25 minutes and you will see the mince bubbling through.
* Serve with peas or greens and enjoy 😊

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

Check out the video @ <http://y2u.be/Pmm3BsuMz7s>