

**Lush and simple shepherd’s pie 😊**

**Ingredients**:

|  |  |
| --- | --- |
| 1 tbsp13500g2 tbsp1 tspSplash500ml900g85g3 tbsp | Sunflower oilLarge onionCarrotsLamb minceTomato pureeSalt and pepperWorcestershire sauceBeef stockPotatoesButterMilk |
|  |  |

**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 or text them across to 07817777739

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