# Shepherds Pie

## Ingredients
- 1 tbsp oil
- 1 small onion, diced
- 1 small carrot, diced or grated
- 250g Lamb mince
- 2 tbsp tomato puree
- 1 stock cube
- 1 tsp Worcester sauce (optional)
- 10 medium potatoes, peeled and diced
- 30g butter

**Aim Higher**
Add a flavour to the mash - try adding cheese, mustard or herbs.

## Equipment
- All other equipment is provided by school

**REMEMBER AN OVENPROOF DISH TO TAKE IT HOME IN**

## Oven temperature:

## Method:
- Boil the potatoes in plenty of water for 20 minutes.
- Heat the oil in a frying pan, add the diced onion and carrot and fry gently for 5 minutes until soft, then add the lamb to brown approx 3-4 mins.
- Dissolve the stock cube in 150ml boiling water, and add into the pan with the tomato puree and Worcester sauce. Stir well and simmer for 10 minutes.
- Drain the potatoes into a bowl and mash with the butter, and season to taste.
- Place the meat mixture into the base of the ovenproof dish and top with the mashed potato.
- Reheat thoroughly at home before serving.