

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.