



Shepherd's Pie

Serves 4 EASY



Ingredients

- 450 g (1 lb) minced lamb or beef
- 1 small onion, chopped
- 100 g (4 oz) carrots, finely diced
- 2 tsp Chilli Powder Hot
- 25 g (1 oz) plain flour
- 1 tbs tomato purée
- 150 ml (1/4 pint) beef stock
- 675 g (1 1/2 lb) potatoes, cubed
- 25 g (1 oz) butter
- 50 g (2 oz) Cheddar cheese, grated
- 3 tbs milk
- 2 tsp Mixed Herbs

Method

STEP 1

In a large saucepan fry the mince, onion, carrots and Hot Chili Powder for 4-5 minutes until browned. Add the flour and tomato purée and cook for a further minute. Blend in the stock. Bring to the boil. Cover and simmer gently for 15-20 minutes stirring occasionally. Transfer to a serving dish.

STEP 2

Meanwhile, bring a large pan of salted water to the boil and cook the

potatoes until tender. Drain. Mash with the remaining ingredients. Spoon over the mince. Place under a pre-heated grill until golden.