

# Shepherd's pie



## Ingredients

450g lean minced lamb  
1 onion  
2 carrots  
1x15ml spoon flour  
1x15ml spoon tomato purée  
1 x 15ml spoon Worcestershire sauce  
450ml water  
1 stock cube  
700g potatoes  
2 leeks, sliced  
150ml milk



## Equipment

Chopping board, knife, 2 saucepans, wooden spoon, measuring spoons, measuring jug, peeler, colander, potato masher, large spoon, fork, oven proof dish.



## Method

1. Preheat the oven to 200°C or gas mark 6.
2. Prepare the vegetables:
  - peel and chop the onion;
  - remove the ends from the carrots, peel and cut into small pieces;
3. Dry fry the minced lamb, onion and carrots in a saucepan, until the mince is browned.
4. Stir in the flour, tomato purée and Worcestershire sauce.
5. Make up the stock and add it to the pan.
6. Bring to the boil, and then allow to simmer for 10 minutes until the carrots are soft.
7. Prepare the rest of the vegetables:
  - peel the potatoes and cut into quarters;
  - remove the ends from the leeks and cut into slices about 1cm thick.
8. Place the potatoes into a large pan, bring to the boil and cook for 20 minutes or until soft. During the last 5 minutes of cooking add the leeks.
9. Once the potatoes are soft, drain away the hot water into a colander in a sink.
10. Add the milk and mash the potatoes.
11. Pour the mince into an ovenproof dish and top with the mashed potato.
12. Carefully, place the shepherd's pie into the oven, wearing oven gloves. Cook for 25-30 minutes, until golden brown.



## Handy hints

- Add other vegetables to the meat mixture, such as frozen peas.
- Swap the lamb mince for veggie mince for a vegetarian option.
- Add mixed herbs to the mashed potato, or top with a little grated cheese before putting in the oven.

Serves 4