

SHEPHERDS PIE



Serves 6



INGREDIENTS

SHOPPING LIST

- 1 tbsp olive oil
- 2 onions, finely chopped
- 2 garlic cloves, finely chopped
- 675 g/ 1 lb 8 oz minced lamb
- 2 carrots, finely chopped
- 1 tbsp plain flour
- 225 ml/8 fl oz beef stock or chicken stock
- Worcestershire sauce (optional)
- Marvellous Mash ([click here for recipe](#))
- salt and pepper

PREHEAT THE OVEN

TO 180°C/350°F/GAS MARK 4.

Heat the oil in a large saucepan or flameproof casserole dish, add the onions and fry until softened, then add the garlic and stir well.

INCREASE THE HEAT

ADD THE MEAT. COOK QUICKLY, STIRRING CONSTANTLY,

until the meat is browned all over. Add the carrots and season well with salt and pepper. Stir in the flour and add the stock. Stir well and heat until simmering and thickened.

COVER AND COOK

IN PREHEATED OVEN FOR ABOUT 1 HOUR.

The lamb mixture should be quite thick but not dry. Season with salt and pepper to taste and add a little Worcestershire sauce, if using.

SPOON THE LAMB

MIXTURE INTO AN OVENPROOF DISH

and spread or pipe the mash on top. Increase the oven temperature to 200°C/400°F/Gas Mark 6, place the pie at the top of the oven and cook for 15-20 minutes until golden brown. Finish off under a medium grill until the topping is crisp and brown.

REMOVE FROM OVEN

SERVE AND ENJOY!

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