

Shepherd's Pie

Serves 4

Ingredients:

- 1tbs vegetable oil
- 1 large onion, peeled and chopped
- 450g (1lb) lean minced lamb or beef
- 300ml (1/2 pint) beef stock
- 3 tbsp Lea & Perrins
- 1 tbsp tomato puree
- 1 tsp mixed herbs

Method:

- 1) Fry the onions and meat in the oil until it loses its pink colour.
- 2) Add the stock and remaining ingredients and bring to the boil. Cook gently for 20 minutes.
At the same time boil the potatoes in water for 20 minutes.
- 3) Spoon the meat mixture into a large oven proof dish.
- 4) Mash the potatoes adding the milk and Lea & Perrins. Spoon the meat mixture.
- 5) Place under the grill until golden brown.

Prep Time: 10 mins

Cooking Time: 30 mins