

Difficulty:

Easy



Time:

75 minutes



Shepherd's pie



Allergens: milk, celery

What is it?

A classic English favourite! Fun fact: the difference between a Shepherd's Pie and a Cottage pie is the type of mince used, Shepherd's Pie is traditionally made with lamb whereas Cottage Pie is made with beef..

THIS RECIPE
COSTS MAX.

£5.48

PER PERSON
(BASED ON ALDI
INGREDIENTS)

What you need:

	<u>For 2 people</u>	<u>3 people</u>	<u>4 people</u>
Large potato	2	3	3
Butter	3 tbsp	5 tbsp	6 tbsp
Onion	1	1 1/2	1 1/2
Carrot (diced)	2	3	4
Peas	100g	150g	180g
Leek	1	1	2
Beef stock	1 tsp	1 tsp	2 tsp
Lamb mince	100g	200g	300g
Worcester sauce	1 tsp	2 tsp	2 tsp
Chopped tomatoes	150g	200g	300g
Mixed herbs	1/2 tsp	1 tsp	1 tsp

Kit list:

- Saucepan
- Frying pan
- Oven dish

Make it your own!

To make this pie look extra fancy, you could pipe the mash on the top with a piping bag, or use a fork to make a pattern in the mash before cooking. Design it your way!

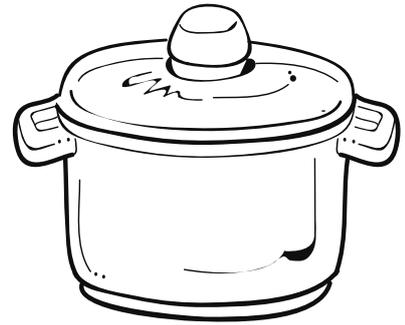
Celebrate Family
Food

Charity no.
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What to do:

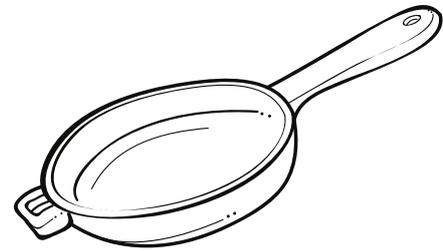
Step 1: Peel the potatoes and chop into quarters. Add them to a medium size saucepan with water and a pinch of salt. Bring to the boil until the potatoes are soft (they should slide off a knife if inserted into the centre).



Step 2: Meanwhile, use a frying pan to fry the onions, garlic, carrots and leeks until the vegetables have softened. Add the lamb mince and keep frying until the mince has completely browned (no pink left in sight).

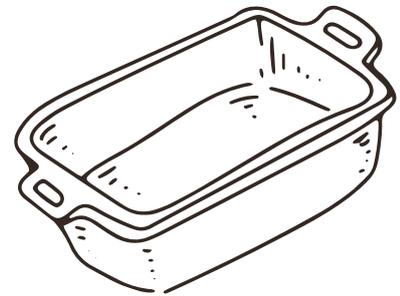
Step 3: Add the beef stock and Worcester sauce and stir.

Step 4: Bring the pan to the boil until the meat is completely cooked. Add the chopped tomatoes and heat through. Add the peas and continue to cook until the mixture is thick and moist. Then transfer the mix into a shallow oven dish (like a casserole dish).



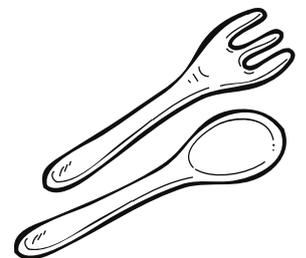
Step 5: Drain the water from your potatoes and mash, adding the butter and a pinch of seasoning (salt and pepper).

Step 6: Spoon the mash on top of the mince mix to create a layer on top. Use a fork to create peaks, so that the top will go nice and crispy in the oven.



Step 7: Bake your Shepherds Pie at 200 degrees (gas mark 6) until the top is golden and the liquid is bubbling, which should take around 30 minutes.

Serve: Dish up a hearty portion. You could add your favourite healthy side, like green beans or cabbage for an extra filling meal. Relax and enjoy!



What did you think of this recipe? Colour in the stars to give it a rating!

