

Shepherd's Pie

Ingredients

- 1 tbsp. olive oil
- 100g lamb mince
- $\frac{1}{2}$ onion
- 1 carrot
- $\frac{1}{2}$ celery stalk
- 1 garlic clove
- 2 tbsp. gravy powder
- 50g cheddar,

For the Mash

- 2- 3 potatoes
- A dash of milk
- $\frac{1}{2}$ tsp of butter

Method

1. Pre heat the oven 200 and gas 6
2. Peel and slice the potatoes thinly.
3. Boil the potatoes with a pinch of salt and pepper, leave to the side when they are ready.
4. Cut up the onion, celery and garlic finely
5. Peel and slice the carrot finely
6. Grate the cheese.
7. Fry the mince till it starts to turn brown.
8. Add the carrots and cook for 2-3 minutes
9. Add the onions, garlic and celery for 2 minutes
10. Add the gravy and 150ml of water stir well and leave to simmer for 5 minutes. (low heat)
11. Mash the potatoes well with the milk, butter, salt and pepper.
12. Spoon the meat into an ovenproof dish. Pipe or spoon on the mash to cover. Sprinkle cheese. (Add parmesan for extra cheesiness!!)
13. Bake for 10-15 mins, or grill until the top is golden.