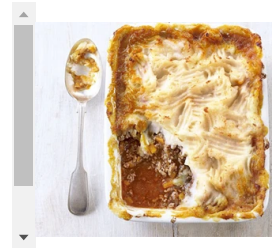


No-fuss shepherd's pie

L Prep: 15 mins
Cook: 1 hr

E Easy

F Serves 4



Ingredients

1 tbsp sunflower oil

1 large onion, chopped

2-3 medium carrots, chopped

500g pack lamb mince

2 tbsp tomato purée

large splash Worcestershire sauce

500ml beef stock

900g potatoes, cut into chunks

85g butter

3 tbsp milk

Method

- Step 1** Heat 1 tbsp sunflower oil in a medium [saucepan](#), then soften 1 chopped onion and 2-3 chopped carrots for a few mins.
- Step 2** When soft, turn up the heat, crumble in 500g lamb mince and brown, tipping off any excess fat.
- Step 3** Add 2 tbsp tomato purée and a large splash of Worcestershire sauce, then fry for a few mins.
- Step 4** Pour over 500ml beef stock, bring to a simmer, then cover and cook for 40 mins, uncovering halfway.
- Step 5** Meanwhile, heat the oven to 180C/fan 160C/gas 4, then make the mash. Boil the 900g potato, cut into chunks, in salted water for 10-15 mins until tender. [Drain](#), then mash with 85g butter and 3 tbsp milk.
- Step 6** Put the mince into an [ovenproof dish](#), top with the mash and ruffle with a fork. *The pie can now be chilled and frozen for up to a month.*

Step 7 Bake for 20-25 mins until the top is starting to colour and the mince is bubbling through at the edges. *(To bake from frozen, cook at 160C/fan 140C/gas 3 for 1 hr-1 hr 20 mins until piping hot in the centre. Flash under the grill to brown, if you like.)*

Step 8 Leave to stand for 5 mins before serving.