

Shepherd's Pie

New Vocabulary

chunks _____	stock _____	tablespoon _____
mince _____	lamb _____	beef _____
saucepan _____	pour _____	heat _____
mash _____	drain _____	ovenproof _____

Ingredients

- 1 tablespoon of oil
- 1 large onion, chopped
- 2-3 medium carrots, chopped
- 500g minced lamb
- 2 tablespoon of tomato purée
- 500ml beef stock
- 900g potatoes, cut into chunks
- 85g butter
- 3 tablespoon milk



Method

1. Heat the oil in a medium saucepan, then soften the onion and carrots for a few minutes. When soft, add in the lamb mince.
2. Add the tomato purée and fry for a few minutes.
3. Pour in the stock and cook for 40 mins.
4. Heat the oven to 180C and start to make the mash. Boil the potatoes in salted water for 10-15 mins until soft. Drain the water and mash the potatoes with the butter and milk.
5. Put the mince into an ovenproof dish, cover it with the mash.
6. Bake for 20-25 mins.