

SHEPHERD'S PIE



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BEEF + LAMB
NEW ZEALAND

Serves 4-6 Preparation Time 35 MINS

Cooking Time 25 MINS IN OVEN



Bene's favourite!

Bene is one of the faces of the 'Way to Grow' campaign. When Bene grows up he wants to be a mummy.

Lamb

500g Quality Mark lamb mince
1 onion, finely chopped
1 carrot, finely chopped
400g can chopped tomatoes in juice
2 cups vegetable stock
1 tablespoon Worcestershire sauce
2 tablespoon finely chopped parsley
1 teaspoon chopped thyme leaves

Kumara topping

500g small red kumara, scrubbed
1 cup grated cheddar cheese

To serve

Cooked green peas

Preheat the oven to 190°C. Lightly grease a medium-sized ovenproof dish.

Lamb

Heat a dash of oil in a large heavy-based saucepan over a medium-high heat. Add the lamb mince and brown, stirring to break up the mince as it browns. Remove to a bowl and set aside.

Reduce heat to low, add another dash of oil and add the onion and carrot.

Cook for 10 minutes until the onion is soft. Return lamb to the saucepan with the tomatoes, stock and Worcestershire sauce. Bring just to the boil, then reduce heat, partially cover and cook mince at a gentle simmer for 30 minutes, stirring occasionally. Stir through the chopped herbs and season. The lamb mince should be thick but not dry.

Kumara topping

Boil kumara in lightly salted water for about 25 minutes or until tender. Drain, then using kitchen paper to help you, peel away the skin. Cut kumara into round slices.

To assemble

Spoon mince into the greased ovenproof dish and top with the kumara slices. Sprinkle with the grated cheese and place in the oven to cook for 25 minutes or until hot and bubbling.



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