

Comforting Classics - Shepherd's Pie

This is another Comforting Classics recipe which is guaranteed to hug you and make you feel fuzzy and warm. You can add lots of things to this recipe to make it your own my friend Stacey adds mushrooms and my sister sometimes adds tomatoes but for me it's plain and simple bog standard wins every time.



Ingredients

Mashed Potatoes

- Potatoes
- Milk
- Butter
- Salt and Pepper

For The Pie

- Olive Oil

- 1 Packet of Minced Lamb/Beef
- 2 Carrots
- 1 Onion
- 2 Stock Cubes
- 500ml of water
- Salt and Pepper

Also Needed

- Frying Pan/Wok
- Knife
- Wooden Spoon

- Chopping Board
- Casserole Dish (not in the picture)

Method:

1	Preheat the oven to 180°C
2	Chop the onions and carrots in to small pieces, the smaller you chop them the quicker they cook.
3	Make the mashed potatoes by boiling the potatoes and adding the desired amount of milk, butter and seasoning. For extra luxury you can add cream or cheese.... but I don't, I like it as it is 😊! Set aside for later.

© Wheelie Good Meals 2015

For more information on this recipe or Wheelie Good Meals visit us online at

<http://www.wheeliegoodmeals.co.uk>

Comforting Classics - Shepherd's Pie

4	<p>Fry the onions slowly in a pan you don't want to colour them, just soften them slightly... you're not making burger van onions. Then add the carrots and cook them slowly, stirring regularly.</p>	
5	<p>Add the mince to the pan, stir thoroughly to allow the mince to break up. If you like it completely broken up rub a bit of oil in it first and then break it up before you put it in the pan.</p>	
6	<p>Allow the mince to brown thoroughly, cook it slowly if you've got time to allow the mince to become neighbours and good friends with the carrots and the onions, after all everyone needs good neighbours.</p>	
7	<p>Once browned, sprinkle over the stock cubes, this is where it becomes tricky. If you're adding 500ml of water then you'll probably need both stock cubes, stir thoroughly to give everything a powdery coat of stock cube goodness!</p>	
8	<p>Once coated with the stock cubes add the water. I add 500ml (maybe 600ml) because I like gravy in my pie – my mother adds less as she makes separate gravy. Stir thoroughly and cook long enough to allow the gravy to thicken slightly.</p>	

Comforting Classics - Shepherd's Pie

9	<p>Once thickened and you are happy with the consistency add to a casserole dish. Allow to cool before you add the mashed potatoes. If you add the mashed potatoes while the filling is hot it will sink in to the meat mixture.</p>	
10	<p>Spoon the mashed potato over the filling. Fluff it up with a fork to get peaks that will crisp up in the oven. Bake in the oven for approximately 20 minutes (or until the top is golden).</p>	

When cooked serve with green vegetables and extra gravy on the side... you can't beat gravy!



Top Tip

Don't cover the frying pan/ wok with a lid, in my opinion the mince meat stews and becomes tough

