



Cheesy Shepherds Pie



Cheesy Shepherds Pie – 4 Portions

20 minutes prep time

1 hours cooking time

Ingredients

- 772 – Eismann Free Flow Minced Lamb – 450g
- 5501 – Eismann Onion Cubes – 75g
- 5485 – Defrosted, chopped very small Eismann Baby Carrots – 75g
- 18053 – Eismann Extra Virgin Olive Oil – 1 tbsp
- Swede, chopped very small – 75g
- Ground Cinnamon – ½ a level tsb
- Plain Flour – 1 level tbsp
- Fresh Thyme, chopped – 1 tsp
- Fresh Parsley, chopped – 1 tbsp
- Lamb Stock – 275ml
- Tomato Puree – 1 level tbsp
- Salt and Black Pepper
- 8700 – Eismann Mashed Potatoes – 1 kg
- Milk – 400ml
- Mature Cheddar, coarsely grated – 100g

Preparation

Using a frying pan or large saucepan, heat the olive oil over a medium flame. Fry the onions until they are tinged brown at the edges. Add the chopped carrot and Swede and cook for 5 minutes then put to one side for later.

Turn the heat up and brown the meat in batches ensuring its all nicely browned. Season the meat with salt and pepper to taste and add the cooked vegetables, cinnamon, thyme and parsley.

Stir in the flour and add the stock to the mixture. Finally add the tomato puree then turn the heat right down, put a lid on the pan and cook gently for 30 minutes.

While the meat is cooking put the Mashed Potato in a microwaveable dish with the milk and heat on full power for 21 minutes stopping to stir every 7 minutes.

Pre-heat the oven to 200c / 400f / Gas Mark 6.

When the meat is ready, spoon into a baking dish and cover with the mashed potato. Sprinkle with the cheese and bake on a high shelf for 25 minutes.