

# **SHEPHERD'S PIE**

## **INGREDIENTS**

- Potatoes
- Milk & butter for mash
- Onions
- Carrots
- Celery
- Lamb mince  
(using beef turns it into a Cottage Pie)
- Garlic
- Frozen Peas
- Worcestershire Sauce
- Tomato paste
- Tinned tomatoes
- Grated/shredded cheese
- Salt and Pepper

## **METHOD**

### **FILLING**

- Cut up the onions, celery, and carrots
- Soften the onions in the pan, and then add the carrots, and then celery
- Crush and cut the garlic, and add to the other veggies in the pan
- As veggies soften, add the mince to the pan
- Brown the mince, then tomato paste, tin of tomatoes, and a dash of Worcestershire sauce
- Once that's nearly cooked, add in the frozen peas to heat them up
- Season with salt and pepper to taste

### **MASH**

- Cut and boil the potatoes
- Once boiled, drain and then transfer to a foil dish
- Mash potatoes, adding milk, and butter as desired

### **FINAL**

- Transfer the pie mixture to a large foil tray
- Cover with mash
- Sprinkle shredded cheese on the top
- Bake in weber/oven/camp oven for 15-20 minutes
- Serve and enjoy!