

# WELSH LAMB SHEPHERD'S PIE





## INGREDIENTS

450g lean PGI Welsh  
Lamb mince

1 tbsp oil

1 large onion, peeled  
and chopped

3 medium carrots,  
peeled and chopped  
into small cubes

1 tbsp tomato puree

500ml lamb or  
vegetable stock

1 heaped tsp low  
salt vegetable gravy  
granules

900g potatoes,  
peeled and cut into  
chunks

50g butter

Pinch pepper

Splash of milk  
(or put 4tbsp)

## Top tips

- Sweet potatoes will also make a delicious mash topping!
- Try adding sweetcorn to the pie.

## METHOD

① Place the potatoes in a saucepan and cover with cold water. Bring to the boil then pop a lid on the pan and turn the heat down to simmer until soft – about 20 minutes.

② While the potatoes are cooking, heat the oil in a medium frying pan or saucepan, add the onion and carrots, fry for a few minutes.

③ Add the minced lamb to the pan. Use a spoon to break up the mince and increase the heat to brown the mince.



⑤ Heat the oven to 180°C/160°C Fan/Gas 4. When the potatoes are soft, carefully drain the water and return to the pan, add the butter, salt and pepper and the milk and mash the potatoes until creamy and fluffy.



  
30 mins

  
45 mins

  
Serves 4



④ Add the tomato puree, stock and the gravy granules, stir well and bring to the boil then put a lid on the pan and simmer for about 25 minutes until the carrots have softened.



⑥ When the carrots are soft put the mince mixture into an ovenproof dish. Spoon the mash over the top and use a fork to spread the mash over the mince mixture, make a pattern using the fork. Place in the oven for about 20 minutes until the potato is nice and golden brown and the filling is bubbling.

