Shepherd's Pie

Ingredients

- 1 Lb ground Lamb
- 1 Onion (red)
- 2 Cloves Garlic
- 1 carrot (diced)
- 12 large Potatoes
- 1 Sprig Thyme
- 4 Tsp Gravy mix
- 2 Tsp Tomato puree (paste)
- 1 Tin Chopped tomatoes
- 2 Cups grated cheddar cheese
- 2 Tsp Tomato ketchup

Instructions

1. Boil the potatoes in water with a pinch of salt until soft.
2. Sweat the onions, garlic and carrots over a medium heat for 2-3 minutes until soft.
3. Once the potatoes are soft drain and mash with the butter and some salt
4. Add the lamb to the onions and brown off.
5. Mix gravy to package directions with warm water.
6. Add the chopped tomatoes, gravy mix and the ketchup to the meat and cook out until the right consistency (about 20 minutes)
7. Add the the meat mixture to an oven proof dish
8. Add the potatoes and grated cheese and bake in the oven for 20 minutes until golden brown.

Veggies for side

Ingredients

- 3 tsp butter
- 1 Cup Sugar Snaps
- 1 Cup Green beans
- 1 Lb Baby spinach

Instructions

1. Cook Sugar Snaps and Green Beans in a little water and butter.
2. Add in Spinach at the end, cook down a bit.

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