

SHEPHERD'S PIE

This variation on the traditional recipe is taken from Mumsnet.

Ingredients

1tbsp tomato puree
1 large onion, peeled and chopped
100g sweetcorn
100ml stock
500g minced lamb
100g frozen peas
800g mixture of sweet potato and parsnip
3 carrots, peeled and chopped

Method

1. Brown mince and onion in large pan, add vegetables (use any leftovers from fridge also, chopped up small), add tomato puree and about 100ml stock and simmer for 20 mins.
2. Meanwhile, peel and chop parsnips and sweet potato and boil until soft, then mash with some butter.
3. 3. When mince is cooked, place in ovenproof dish and top with parsnip and sweet potato mash. Top with grated cheese and cook in oven at 200C for about 30 mins.