

# Leftover Lamb & Potato Pie



**Serves 2    Prep 5 mins**

**Cooking 30 mins**

**Easy**

## **Ingredients**

leftover lamb, about 200g-300g

100ml leftover gravy, if you have any, or a splash of lamb stock

leftover potatoes, about 250g

50g cheese, grated

2 - 3 tbsp breadcrumbs, with about 1 tbsp mixed herbs

1. Heat oven to 200C/180C fan/gas 6. Carve all leftover lamb off the bone, roughly chop and place in an ovenproof dish, or 2 individual pie dishes. Pour over some gravy, or if there's none left, just a bit of stock to moisten. Crumble the leftover potatoes over, then scatter with cheese and any leftover herb crumbs. Or you can mix the cheese with the herby breadcrumbs and sprinkle over the potatoes.
2. Bake in the oven for 30 mins until golden on top and bubbling around the edge. If you've got any greens leftover, then quickly stir-fry to reheat and serve alongside