

# No-fuss Shepherd's Pie



**Serves 4**

**Prep 15 mins**

**Cook 1hr**

**Easy**



## Ingredients

1 tbsp sunflower oil	large splash Worcestershire sauce
1 large onion, chopped	500ml beef stock
2-3 medium carrots, chopped	900g potatoes, cut into chunks
500g pack lamb mince	85g butter
40g raisin or sultanas (optional)	3 tbsp milk
2 tbsp tomato purée	

1. Heat 1 tbsp sunflower oil in a medium saucepan, then soften 1 chopped onion and 2-3 chopped carrots for a few mins.
2. When soft, turn up the heat, crumble in 500g lamb mince and brown, tipping off any excess fat.
3. Add 2 tbsp tomato purée, a splash of Worcestershire sauce, & fry for a few mins.
4. Add the raisins (if using), then pour over 500ml beef stock, bring to a simmer, then cover and cook for 40 mins, uncovering halfway.
5. Meanwhile, heat the oven to 180C/fan 160C/gas 4, then make the mash. Boil the 900g potato, cut into chunks, in salted water for 10-15 mins until tender. Drain, then mash with 85g butter and 3 tbsp milk.
6. Put the mince into an ovenproof dish, top with the mash and ruffle with a fork. The pie can now be chilled and frozen for up to a month.
7. Bake for 20-25 mins until the top is starting to colour and the mince is bubbling through at the edges.
8. (To bake from frozen, cook at 160C/fan 140C/gas 3 for 1 hr-1 hr 20 mins until piping hot in the centre. Flash under the grill to brown, if you like.)
9. Leave to stand for 5 mins before serving.