

Shepherd's Pie Baked Tatties



Serves 4 Prep 15 mins

Cooking 1h 10 mins Easy

Ingredients

For the lamb ragù

300g lamb mince
1 onion,
1 crushed carrot
1 stalk grated celery, finely chopped
½ tsp rosemary chopped
1 tbsp plain flour
red wine a splash (optional)
400ml lamb stock
a dash Worcestershire sauce

For the potatoes:

4 large baking potatoes
25g butter
100g cheddar
1 tbsp grated chives chopped

1. Heat the oven to 220C/fan 200C/gas 7. Prick the potatoes then bake for 45 mins - 1 hour or until tender.
2. While the potatoes cook, put the lamb mince in a large non-stick pan, season and fry until browned. There should be enough fat in the mince so you won't need any oil.
3. Add the onion and cook for 5 mins. Add the carrot, celery and rosemary, cover and cook for another 10 mins, stirring now and again until the veg is soft.
4. Stir in the flour until it disappears then, if using, add the wine & cook until evaporated. Stir in the stock and Worcestershire sauce, cover & simmer for 20 mins.
5. Halve the potatoes then scoop out the middles into a bowl, leaving a 1cm-thick shell of potato. Mash the butter into the scooped potato with a fork then stir in ¾ of the cheddar and chives.
6. Put the potato halves on a large roasting tray. Divide the mince between the shells then top with the cheesy mash. Rough up the surface with a fork then sprinkle over the rest of the cheese and put in the oven and cook for 20-25 mins or until golden and bubbling. Sprinkle with the remaining chives & serve.