



## Shepherds Pie

When it comes to comfort food, Shepherds pie is the dish. It was invented in England and has become a staple of the Kiwi family dinner table! This hearty meal combines mince lamb with vegetables together into one delicious crust of mashed potatoes.

### FEATURED PRODUCT:

Mrs Rogers Organic Beef Stock Powder, Parsley, Thyme & Rosemary.

### INGREDIENTS

- 2 Tbsp Oil
- 1 large Onion, diced
- 500g Lamb Mince
- 2 tsp Mrs Rogers Parsley
- 1 tsp Mrs Rogers Rosemary
- 1 tsp Mrs Rogers Thyme
- 1 Tbsp Worcestershire Sauce
- 1 tsp Mrs Rogers Garlic Powder
- 2 Tbsp Flour
- 2 Tbsp Tomato Paste
- 2 tsp Mrs Rogers Beef Stock Powder
- 1 cup Water
- 1 1/2 cups Frozen Mixed Vegetables
- 2 large Potatoes
- 2 tsp Mrs Rogers Beef Stock Powder
- 4 Tbsp Butter, softened
- 1/3 cup Cream
- 1/2 tsp Mrs Rogers Garlic Powder
- 1/2 tsp Mrs Rogers Pink Himalayan Salt Fine

### INSTRUCTIONS:

1. In a frying pan, heat the oil and add the onion. Fry until just soft. Add the lamb mince and fry until starting to brown. Add the parsley, rosemary, thyme, Worcestershire sauce and garlic powder. Stir to combine and fry for a few minutes.
2. Combine the flour and tomato paste together until there are no lumps. Add the beef stock and water and mix together. Add to the lamb mince and stir to combine. Cook until the flour starts to thicken. Add the vegetables and stir to combine. Set aside.
3. To make the potato mash:  
Peel and dice the potatoes. Cover with water and add the beef stock. Bring to the boil and then reduce for 10 minutes until the potatoes are soft. Drain and return the potatoes to the heat and stir until they are dry. Remove from the heat and add the butter, cream, garlic powder and salt and mash until smooth. If you have trouble mashing by hand, do it in the blender.
4. Preheat oven to 200°C. In a large oven dish, add the meat and top carefully with the potato. Bake for 25-30 minutes until the potato is golden on top.