



Shepherd's pie

1 x onion

Rosemary

1 x stick of celery

1 x carrot

150 grms lamb

100 grms lentils

250mls lamb stock

Frozen peas

Frozen sweetcorn

700 gms potatoes

Salt/ pepper

Method

Chop onion and cook in oil 5 minutes. Add lamb and brown. Add lentils and stock. Lentils will soak up liquid so may need to add more. Chop carrot and add to pan.

Meanwhile peel potatoes, chop and boil until soft. Take off heat and drain. Mash with a little water to loosen if needed

When mince is cooked add frozen veg. Season with salt and pepper. Pour mince mixture into a serving container and cover with the mashed potato.