

Cottage / Shepherd's Pie with Bubble & Squeak Topping



Shepherd's pie is another regional favourite. Whilst some would tell you that a Shepherd's pie is made with beef, the traditional recipe uses lamb.

Feeds: 4

Time to cook: Approximately 45 minutes

Take...

Lean minced beef/lamb (Beef for Cottage and Lamb for Shepherd's)

Onion

Carrots

Flour

Tomato purée

Worcestershire sauce

Stock

Potatoes

Parsnips

Savoy cabbage

Butter

Milk

Make...

- 1 In a non-stick pan dry fry **450g(1lb) lean minced beef/lamb** with **1 onion**, chopped and **2 carrots**, peeled and diced until the mince is browned. Stir in **15ml(1tbsp) flour**, **15ml(1tbsp) tomato purée** and **15ml(1tbsp) Worcestershire sauce**. Add **450ml(3/4pt) stock**, bring to the boil and cook for 5-10 minutes until the **carrots** are just soft.
- 2 Meanwhile in a large pan place **675g(1 1/2lb) potatoes**, peeled and cut into chunks, and **2 parsnips**, peeled and cut into chunks. Bring to the boil and cook for 20 minutes or until soft. During the last 8-10 minutes of cooking time add **250g(9oz) Savoy cabbage**, shredded, to the pan. Once cooked drain and mash with a **knob of butter**, **milk** and season well with **salt** and **pepper**.
- 3 Transfer the **mince** into an ovenproof dish and spoon the **bubble & squeak mash** over the top. Cook in a preheated oven for 25-30 minutes until golden brown.

Eat...

Serve with..... peas or baked beans