

## Cottage/Shepherd's Pie

### **Ingredients:**

(Serves 3-4)

4-5 medium sized potatoes  
2 -3 tbsp of butter  
1 medium sized onion  
1-2 tbsp of oil  
350gm minced beef (Cottage Pie)  
or minced lamb (Shepherd's Pie)  
1 can of chopped tomatoes (400 gms)  
1 tbsp of Worcestershire sauce  
1 tsp of sugar  
1 tsp of mixed spices/herbs  
1 tsp of tomato paste  
salt to taste  
1 tsp of meat stock  
grated cheese (optional)



### **Method:**

1. Heat the oven to 180 degree C
2. Peel and cut potatoes into equal sized pieces and place into salted boiling water.
3. Boil until just soft enough to mash (15 - 20 minutes depending on size).
4. When cooked, drain, add butter and mash using a potato masher or fork.
5. While waiting for the potatoes to cook, prepare the meat.
6. Dice the onion and cook in oil until lightly browned.
7. Add minced meat, stir well and cook until all is evenly browned.
8. Add remaining ingredients to the meat except for the cheese.
9. Cook for approximately 20 minutes over medium heat.
10. Place cooked meat in an ovenproof dish and top with the mashed potatoes.
11. Decorate the top with a fork and sprinkle with grated cheese.
12. Place in the oven for about 15-20 minutes until bubbly.
13. If the top of the pie is not nicely browned, put under the grill for a minute or two.
14. Serve hot with vegetables of your choice.

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