

Easy Shepherd's Pie

- **Prep time:** 10 minutes
- **Cook time:** 50 minutes

INGREDIENTS

- 1 1/2 lbs minced beef
- 1 onion chopped
- 1-2 cups vegetables - chopped carrots, parsnips, turnips
- 2 teaspoons of curry powder (optional)
- 1 1/2 - 2 lbs potatoes (3 big ones)
- 8 tablespoons butter
- 1/2 cup stock
- Salt, pepper, other seasonings of choice
- Bisto for thickening



METHOD

- 1 Peel and quarter potatoes, boil in salted water until tender (about 20 minutes).
- 2 While the potatoes are cooking fry onions in oil until tender over medium heat in large frying pan. (10 mins). If you are adding vegetables, add them according to cooking time.
- 4 Add minced beef and fry until no longer pink. Add salt and pepper. Add curry powder (optional) Add half a cup of stock and cook, uncovered, over low heat for 10 minutes, adding more stock as necessary to keep moist.
- 5 Mash potatoes in bowl with butter, season to taste.
- 6 Place beef and vegetables in baking dish. Distribute mashed potatoes on top. Rough up with a fork so that there are peaks that will brown nicely. You can use the fork to make some designs in the potatoes as well.
- 7 Cook in 180 degree oven until bubbling and brown (about 30 minutes). Broil for last few minutes if necessary to brown.