

## SHEPHERD'S PIE



Serves 4-6



Prep Time 20 minutes



Cook Time 20-25 minutes



### INGREDIENTS

- 4 large potatoes, peeled and cubed
- 1 egg, beaten
- 500g lamb or beef mince or cold leftover roast meat, minced
- 2 rashers bacon, diced
- 1 onion, diced
- 3 Tbsp **Wattie's Homestyle Tomato Sauce**

### METHOD

1. Preheat oven to 180°C.
3. Cook potatoes in a saucepan of boiling water, drain, season with salt and pepper and mash. When cooled slightly, quickly whip through the beaten egg.
4. Heat a dash of oil in a frying plan and brown the minced meat and bacon, then add the onion and continue cooking for a further 2 minutes. Add tomato sauce, Worcestershire sauce and mustard.

- 1 Tbsp **Lea & Perrins Worcestershire Sauce**
- 1 tsp prepared mustard
- ½ tsp yeast extract, marmite or vegemite
- 1-2 cup **Wattie's Frozen Mixed Vegetables**
- ½ cup cheese (optional)

Dissolve yeast extract, marmite or vegemite in ½ cup boiling water. Add it to the mince with the **Wattie's Frozen Mixed Vegetables** and cook for a further 2 minutes before placing in an ovenproof dish.

5. Top with mashed potatoes and sprinkle with cheese (if using).
6. Baked in the preheated oven for about 20 minutes or until the pie has heated through and the cheese has melted.