



Shepherd's Pie

SERVES 4

INGREDIENTS

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| 1 tablespoon extra virgin olive oil | 1 cup prepared gravy |
| 4 x 120g beef mince (females) | 100g green beans, trimmed and chopped |
| 4 x 220g beef mince (males) | 2 sticks of celery, sliced thinly |
| 1 teaspoon crushed garlic | 1 carrot, peeled and diced |
| 1 large onion, diced | Notatoes (see recipe) |
| ½ teaspoon ground cumin | |
| 400g can diced tomatoes | |
| 1 teaspoon dried mixed herbs | |

METHOD

1. Heat oil in pan and add mince, garlic, onion and cumin and cook until mince is browned.
2. Add the tomatoes, mixed herbs and gravy and combine well. Add the chopped vegetables, reduce the heat and simmer for 10 minutes until sauce thickens and the vegetables are soft.
3. Make Notatoes (cauliflower mash).
4. Preheat the grill to medium-high. Transfer the mince mixture to an ovenproof dish and top with the Notatoes. Place dish under the grill until the top is lightly browned.

