DOLMIO® Shepherds Pie
RECIPE

DOLMIO® Shepherds Pie

Cook	30 mins
Prep	25 mins
Makes	4 servings

For a classic, wholesome Shepherd's Pie recipe the whole family will love, look no further.

INGREDIENTS

- 1 kg potatoes, peeled and cut into chunks
- 1 tbsp vegetable oil
- 2 carrots, peeled and cut into small chunks
- 3 celery sticks, thinly sliced
- 250 g mushrooms, sliced
- 400 g lean lamb mince
- 4 tbsp milk
- Freshly ground black pepper
- DOLMIO® Extra Bolognese Tomato Pasta Sauce 500 g

COOK'S TIPS

Note: If you prefer, make the Shepherd’s pie with 450 g of your favourite plant based mince alternative.

METHOD

1. Cook the potatoes in gently simmering water for 20 minutes, until tender.
2. Meanwhile, heat the vegetable oil a large saucepan and add the carrots and celery, stir-frying over a medium heat for 5 minutes, until softened. Add the mushrooms and lamb mince and cook, stirring, for 3-4 minutes.
3. Add the jar of DOLMIO® Extra Bolognese Tomato Pasta Sauce and heat until simmering. Lower the heat and cook gently for 8-10 minutes.
4. Preheat a medium high grill and warm a large rectangular baking dish in the grill compartment.
5. Drain and mash the potatoes, beat in the milk and season with black pepper. Spoon the mince mixture into the hot baking dish and top with the mashed potato.

6. Grill for about 10 minutes until browned. Alternatively, bake in the centre of the oven, preheated to 190°C or fan oven 170°C for 35-40 minutes.

MORE RECIPES LIKE THIS

Mexican Tortilla Lasagne

Cooking time

45 mins

Prep time

20 mins

One Pot Spicy Arrabbiata Linguine

Cooking time

15 mins

Prep time

5 mins

Seven Vegetable Pork Bolognese

Cooking time

30 mins

Prep time

20 mins

Spaghetti Bolognese

Cooking time

10 mins

Prep time

5 mins

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