

# Leftover lamb Shepherd's pie

A quick and simple hearty meal to make use of your leftover lamb. The quantities will vary depending on how much lamb you have left over but this is a basic recipe which can be adapted.



## What you need:

- Oil,
- 1 chopped onion
- 3 carrots diced
- 2 garlic cloves
- 100ml red wine
- 2 tbsp tomato purée
- 150ml of any kind of stock or leftover gravy
- 1 tbsp Worcestershire sauce
- Fresh or dried rosemary
- 500g leftover roast lamb
- 150g peas
- Parsley
- Potatoes for mash
- Butter
- Milk

## What to do:

1. Preheat the oven to 200C/180C Fan/Gas 6.
2. Make your mash potato.
3. Heat the oil till it's hot, then fry the onion and garlic.
4. Add the carrots, red wine & tomato purée & bring to a boil for around 5 minutes.
5. Simmer with stock, Worcestershire sauce, rosemary, lamb, peas, parsley, salt and pepper for 15 minutes.
6. Transfer the lamb mixture to an ovenproof dish and top with mashed potato.
7. Bake for 25 minutes or until golden-brown and bubbling.