

Spicy shepherd's pie

Total time **90 mins** 90 mins preparation time

Nutritional facts (per portion):

2,177 kJ / 520 kcal

INGREDIENTS

4 portion(s)

500 g	lamb mince
1	onion, diced
1	large carrot, diced
1	stick celery, diced
2	cloves garlic, crushed
1	chilli, deseeded and finely diced
1	bay leaf
2 tsp	ground cumin
1 tsp	ground coriander
400 ml	lamb stock
1 tbsp	tomato puree
3 tbsp	Kikkoman Naturally Brewed Soy Sauce black pepper
1 tsp	cornflour mixed with cold water
500 g	maris piper potatoes, par boiled
20 g	unsalted butter
60 ml	milk
10 g	cheddar cheese, grated

PREPARATION

Step 1

Boil the peeled and diced potatoes until softened, mash, then add the butter and warmed milk, season with 1 tbsp. soy sauce and pepper.

Step 2

In a large pan, fry the diced vegetables along with the garlic and chilli in a little oil for around 10 mins until softened. Add the spices and cook for a couple more mins. Meanwhile in batches brown the mince, add to the vegetables then add the stock and simmer for 10 mins, add 2 tbsp. soy sauce and a grinding of black pepper then add the cornflour mixture and stir until thickened.

Step 3

Transfer into an ovenproof baking dish and top with the potato mash, texture with a fork then sprinkle over the grated cheese. Place in a preheated oven set at 200 °c for 30 mins or until browned.