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Recipe: Shepherd's Pie



Ingredients

1fl oz. extra virgin olive oil
1 large onion, diced
2 garlic cloves, minced
2lb. ground beef
1 tin vegetable soup
1fl oz. Worcestershire sauce
4 1/2 cups chive-mashed potatoes

Preparation

1. Saute onions and garlic in olive oil over a medium-high heat until the onions brown.
2. Add the meat and season with salt and pepper.
3. Brown the meat evenly on all sides.
4. Add the soup and Worcestershire sauce and bring everything to boil.
5. Simmer the soup until it has reduced completely.
6. Preheat the broiler and transfer the content of the skillet to an ovenproof dish.
7. Evenly distribute the mash over the beef and broil until the potatoes are heated through and slightly browned.

Cooks Note

Comfort food doesn't get better than a home cooked shepherds pie. Warm, meaty, savoury and a classic recipe that never fails to deliver. Enjoy on a lazy Sunday afternoon.