



Posted on 11 March 2013
by ewfood

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.