

## SHEPHERD'S PIE

4 large potatoes, peeled and cubed  
1 tbsp butter  
¼ cup shredded cheddar cheese  
Salt & pepper to taste  
1 – 1½ cup vegetables of your choice (carrot, peas, corn, spinach, celery etc)  
1 tbsp vegetable oil  
1 onion chopped  
1 pound (500g) lean ground beef (mince)  
2 tbsp plain flour  
1 tbsp ketchup (tomato sauce)  
¾ cup beef broth/stock  
¼ cup shredded cheddar cheese

Bring a large pot of water to the boil, add potatoes and cook until tender but firm, about 15 minutes. Drain and mash, mix in butter and ¼ cup cheese.

Season with salt & pepper to taste then set aside.

Preheat oven to 375°F (190°C).

Heat oil in large pan, add onion and cook until clear. Add ground beef and cook until well browned. Pour off excess fat and add flour, cook for 1 minute. Add ketchup, beef broth and vegetables. Bring to boil, reduce heat and simmer for 5 minutes.

Spread the ground beef in an even layer of a 2 quart (40 fl oz) casserole dish.

Top with mashed potato and sprinkle with remaining cheese.

Bake in preheated oven for 20 minutes or until golden brown.

