



Co-funded by the
Erasmus+ Programme
of the European Union



Shepherd's pie



Number of people: 4

Keywords: Main course Pie

Season: Autumn

Ingredients and quantity:

cooked potatoes (about 1 kg) – boiled or mashed

1 egg (or 1 dl cream-substitute for vegans)

1-2 onions

1 tbsp of your favourite oil

leftover vegetables (and meat, if you have it), total around 1 kg.

pepper

Preparation: 50 mins

Difficulty: Medium

- * Cut the vegetables into bite-size chunks.
- * Mince or chop the meat.
- * Chop the onions and fry till transparent.
- * Add the leftovers, the pepper, and the stock cube dissolved in water.
- * Leave on low heat; set oven to medium heat.
- * Mash the potatoes and beat the egg into it.
- * Put the leftovers in a greased overproof dish.
- * Top with the potato mash.
- * Put in the oven – with the grill on, if you have one – for about 20 mins.