

INDIAN STYLE SHEPHERD'S PIE

Here we've got a family favourite of shepherd's pie but we've given it the Curry Legend makeover with a delicious Indian twist!

Prep
20 min

Cook
1 h 20 min

Heat


Serves
6

500g **lamb mince** (or use beef mince to make a cottage pie)
1Kg **floury potatoes** - peeled and chopped into large chunks
1 large **onion** - finely chopped
2 cloves of **garlic** - finely chopped
2 medium **carrots** - finely chopped
100ml full fat **milk**
50g **butter**
400g **tin of chopped tomatoes**
300g **tin of marrowfat peas** - drained (or use frozen peas)

3 tsp



JEERA BLEND

2 tsp



MIRCHI BLEND

2 tsp



METHI BLEND

3 tsp



HALDI BLEND

1

Boil the potatoes in salted water for 15 minutes or until tender then drain well

2

Fry 3 tsp **JEERA BLEND** in 2 tbsp of oil for 30 seconds or until the seeds just start to pop and jump around

3

Add the onion and garlic and cook for 5 minutes or until beginning to soften

4

Add the lamb and carrots and cook for 10 minutes or until the mince is beginning to brown around the edges

5

Add the chopped tomatoes, 200ml water, the peas, 1 tsp salt, 2 tsp **MIRCHI BLEND**, 2 tsp **METHI BLEND** and 1 tsp **HALDI BLEND**. Cook for 20 minutes or until the sauce is rich and thick (add a splash of water if the pan dries out too much)

6

Preheat the oven to 190°C/gas mark 5

7

Mash the drained potatoes with the milk, butter, 2 tsp **HALDI BLEND** and ½ tsp salt until really smooth

8

Spoon the lamb mixture into an oven proof dish and spread the mashed potato over the top. Bake for 40 minutes or until bubbling around the edges and golden on top

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GOES GREAT WITH...
Easy Indian veg
(p40)
and fruit chutney
(p196)

EXTRAS
#17

ALSO WORKS A TREAT WITH...

- Beef mince to make a cottage pie

RAISE YOUR GAME BY...

Using slow-cooked shredded lamb
in place of the mince



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