

MEXICAN SHEPHERD'S PIE

GOES GREAT WITH...
Pickled red
cabbage (p162)
and salsa verde
(p182) from *How
to Be a Taco
Legend*

**EXTRAS
#5**

ALSO WORKS A TREAT WITH...

- Beef mince to make cottage pie

RAISE YOUR GAME BY...

Using slow-cooked shredded lamb in place of the mince



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MEXICAN SHEPHERD'S PIE

Here we've got a family favourite of shepherd's pie but we've given it the Taco Legend treatment. A sweet potato topping and lamb mince cooked in a rich tomato and chilli salsa give it a delicious Mexican twist!

Prep 20 mins	Cook 1 hr 30 mins
Heat 	Serves 4 with sides

500g **lamb mince**

1kg **sweet potatoes** - peeled

and cut into bite-size pieces

1 **red onion** - finely chopped

3 **cloves of garlic** - roughly
chopped

400g **tin of tomatoes**

2 tbsp **vinegar** (white wine or
cider vinegar is best)

50g **butter**

50g **cheddar** or **mozzarella**
cheese (optional) - coarsely
grated

3 tsp



ANCHO BLEND

2 ½ tsp



CANELA BLEND

½ tsp



CHIPOTLE BLEND

3 tsp



ORÉGANO BLEND

1

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

2

Fry the mince and onion in 2 tbsp oil for 15 minutes or until the mince is beginning to brown around the edges, breaking it up as it cooks

3

Blend the tomatoes with 200ml water, the garlic, vinegar, 3 tsp **ANCHO BLEND**, 2 tsp **CANELA BLEND**, ½ tsp **CHIPOTLE BLEND**, 1 tsp **ORÉGANO BLEND** and 1 tsp salt to a smooth sauce

4

Stir the sauce into the browned mince mixture then simmer uncovered for 20 minutes or until the sauce is rich and thick (add a splash of water if the pan dries out too much)

5

Preheat the oven to 190°C/gas mark 5

6

Mash the drained sweet potatoes with the butter, ½ tsp **CANELA BLEND**, 2 tsp **ORÉGANO BLEND** and ½ tsp salt until smooth

7

Spoon the lamb mixture into an oven proof dish, spread the mashed sweet potatoes over the top then sprinkle over the cheese (if using). Bake for 40 minutes or until bubbling around the edges and browning on top