

Mini Shepherd's Pie

The Potatoes

600g	large russet potatoes
60 g	Butter
1/4 cup	Cream
pinch	Salt
pinch	Black pepper

For the pie filling

2tbsp	Oil
600 g	Minced chicken
2tbsp	Plain flour
1 cup	Onions, chopped
4 cloves	Garlic, chopped
2 no	Carrot, diced
½ stalk	Celery, finely diced
½ cup	Tomato puree
4 tsp	Tomato paste
1 cup	Water or chicken stock
2 tsp	Worcestershire Sauce
4 tsp	Mixed dried herbs
½ cup	Frozen mixed vegetables
to taste	Salt and pepper

Method

1. Preheat oven to 180°C.
2. Peel and cut potatoes into 1 inch cubes. Boil potatoes until they are soft. Drain.
3. Mash potatoes, add butter, cream, salt and pepper until smooth. Set aside.
4. Heat up some oil in a frying pan. Sauté onion and garlic until fragrant. Stir in the carrots, celery and minced chicken and cook well. Add the flour and cook till combined.
5. Add the water or stock, tomato puree, tomato paste, Worcestershire sauce and herbs, mix well. Let it simmer for 10 minutes or until the sauce is thickened slightly. Add in the frozen mixed vegetables. Season with salt and pepper. Set aside.
6. Spoon meat mixture into individual moulds.
7. Spread mashed potato evenly over top of mixture. Rough up the surface of the mashed potato with a fork to create small peaks.
8. Bake for 15 - 20 minutes or until top of pie is golden. Let stand for 10 minutes before serving.

