**Shepherd’s Pie**

**Ingredients for the mashed potatoes**

* 1kg potatoes, peeled and quartered
* 1/2 cup milk
* 1/4 cup butter
* 2 garlic cloves , crushed
* salt and pepper, to taste

**Meat Filling**

* 2 tablespoons oil
* 1 large onion, diced
* 3 garlic cloves, minced
* 2 large carrots, peeled and diced
* 2 celery stalk, diced
* 250 g mushrooms, sliced
* 1,5kg pounds ground lamb, or ground beef
* 1 teaspoon salt
* 1/4 teaspoon pepper
* 1 cup chicken broth, or if using ground beef use beef broth
* 1 1/2 tablespoons tomato paste
* 1 tablespoon Worcestershire sauce
* 2 teaspoons fresh rosemary, finely chopped (you can use dried)
* 1 teaspoon fresh thyme, finely chopped (you can use dried)
* 200g frozen peas

**Instructions**

* 1. Place the potatoes in a pot on the stove and cover with cold water. Turn the heat to high and bring to a boil. Cook for 13-15 minutes, or until the potatoes are soft when pierced with a fork.
	2. Drain the potatoes in a colander, then return to the pot. Add the milk, butter, salt and pepper, garlic and mash until creamy.
* 3. Preheat your oven to 200 celsius.
* 4. In a large oven-safe saute pan, heat the oil on medium heat. Add the onion and garlic and saute for a minute. Then add the diced carrots, diced celery, mushrooms and lamb or beef. Cook for 8-10 minutes or until the meat is browned. Use your spatula to break up the meat while cooking.
* 5. Drain the fat from the pan and add the broth, tomato paste, Worcestershire sauce, rosemary, thyme, salt and pepper. Simmer for about 5 minutes, until the sauce is slightly thickened.
* 6. Add the frozen peas and stir together. Turn off the stove and use the back of your spatula to flatten the meat mixture into a single layer. If desired, create texture in the potato topping with a spoon or fork.
* Bake the Shepherd's pie until slightly golden, about 25-30 minutes. You can broil the top for 1-2 minutes as well