Shepherd's Pie recipe

## Ingredients & Quantities

1/2 kilo of minced meat.  (Traditionally lamb, but you can use beef)
1 large onion.
1 large tomato.
1 red pepper.
1/2 a kilo of potatoes.
2 tablespoons of cooking oil.
1 beef, lamb or vegetable stock cube.
50 grams of butter.
Salt and pepper.
1 large oven casserole dish.

## Method

Roughly chop the onion.
Heat the oil in the casserole dish.
Fry the onion until it is soft.
Remove from the heat.

Put aside in a separate dish.
Roughly chop the tomato and red pepper.
Gently cook the tomato and red pepper.
Remove from the heat.
Add the tomato and pepper to the onion.
Now fry the minced meat.
When it is cooked add the tomato and onion mixture.
Dissolve the stock cube in a cup of boiling water and add it to the mixture.
Gently simmer for half an hour
Peel the potatoes and cut them into small pieces and boil until soft.
Drain the water and add the butter.
Mash the potatoes.
Cover the meat with the mashed potato.
Cook in the oven at 200C for one hour until potatoes are browned on top.