

Yr 7 - Shepherds Pie - work in pairs

Ingredients

250g Beef Mince
2 Large potatoes
 $\frac{1}{2}$ Tablespoon butter
1 Onion
60g Grated cheddar cheese
2 Carrots
Beef stock cube
100ml Hot water
Splash of oil

Equipment

- 2 Large sauce pans
- Wooden spoon
- Colander
- Potato masher
- Jug
- Chopping board
- Peeler
- Fork
- Tablespoon
- Sharp knife
- Foil tray

Method

1. Put a pan on hob half filled with water, turn on to full blast.
2. Peel and cut potatoes into cubes then add to water.
3. Add beef mince, onion and carrots to other pan (with oil). Stir until brown.
4. Boil kettle and add 100ml water to jug - dissolve stock cube in water (stir with fork)
5. Add stock to mince and simmer.
6. When cooked put mince in the bottom of foil tray.
7. Drain potatoes and mash with $\frac{1}{2}$ cheese and butter then add mashed potato on top, flatten with metal spoon. Sprinkle the rest of the cheese on top.
8. When cooled put lid on foil tray and place in fridge.