

Ellis Shepherds Pie

4 People

500g minced beef

1 onion finely chopped

1 beef oxo

Salt and pepper

Mixed herbs

Mix together the ingredients in a 2 litre casserole dish, fill to $\frac{3}{4}$ with water and cover with lid

Put in a pre-heated oven at 180c/350f/gas4 and cook for 1 $\frac{1}{2}$ hrs. During the cooking stir to breakup the mince a couple of times.

After mince is cooked, drain off some off most of the liquid from dis so you are left with a smallish amount and add beef granules to thicken. Put back in the oven to carry on cooking for 20 mins.

Meanwhile make mash potatoes (5 spuds) by putting potatoes on to boil (20 mins).

Remove mince from the Oven and spread mash on top. Add grated cheese and a couple of knobs of butter and place under the grill to brown