

MARLEY SPOON



Lamb Pie

with Cauliflower and Potato Mash



30-40min



2 Portions

Move over shepherd's pie. This all-star pie features cauliflower and potato in the creamy mash topping, plus a sprinkle of porcini mushroom powder in the savoury lamb filling for an extra dose of umami. The result? Comfort food heaven.

What we send

- porcini powder
- corn flour ¹⁷
- lamb mince
- peas
- cauliflower
- potato
- onion
- carrot
- tomato paste

* The remainder of this ingredient won't be used in this recipe.

What you'll require

- butter ⁷
- Dijon mustard ¹⁷
- milk ⁷
- olive oil
- sea salt and pepper
- water
- white wine vinegar ¹⁷

Utensils

- colander
- large deep frypan or saucepan with lid
- medium saucepan with lid
- potato masher

Our veggies come fresh from the farm, so please wash them before use.

Allergens

Milk (7), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 605kcal, Fat 30.9g, Carbs 35.6g, Protein 38.6g



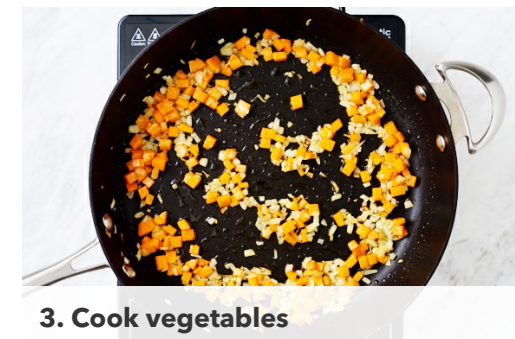
1. Cook cauliflower mixture

Read through the recipe. Peel and cut the **potato** into 3cm chunks. Trim and cut the **cauliflower** into small florets. Put the potato and cauliflower in a medium saucepan of salted water and bring to the boil. Cook for 10-12 mins until tender. Drain, return to the pan and cover with a lid to keep warm..



2. Prepare vegetables

Meanwhile, peel and finely chop the **carrot**. Finely chop the **onion**.



3. Cook vegetables

Heat **2 tsp olive oil** in a large deep frypan over medium-high heat. Cook the **carrot** and **onion**, stirring occasionally, for 6-8 mins until light golden.



4. Add lamb mince

Increase the heat to high, add the **lamb mince** and cook, breaking up the lumps with a spoon, for 4 mins or until browned. Scatter over **half the porcini powder**** and cook for 1 min.



5. Simmer filling

Heat the oven grill to high. Combine the **cornflour**, **half the tomato paste****, **2 tsp white wine vinegar**, **2 tsp Dijon mustard** and **125ml (½ cup) water** in a jug. Stir into the **lamb mixture**. Add the **peas** and bring to a simmer. Cook for 5 mins or until the sauce has thickened. Season with **salt and pepper**.



6. Assemble and serve pie

Add **2 tbs milk** and **20g butter** to the **cauliflower mixture** and mash until smooth. Season with **salt and pepper**. Spoon the **lamb mixture** into a 1L (4 cup) ovenproof dish, then spoon over the **mash**. Rough up the surface with a fork and scatter over **20g chopped butter**. Cook under the grill for 5-10 mins until golden. Divide the **lamb pie** among bowls to serve.