



Shepherd's Pie

Ingredients

- 2 tsp oil
- 1 pinch Mozzarella cheese
- 3 Smalls carrots, cut into 5 mm cubes
- 500 g Minced meat
- 1 Sachet Maggi Kofta Mix
- 1 Small Onion, chopped
- 1 cup Milk
- 3 Mediums Tomatoes, juiced
- 3 tbsp Butter
- 0.25 cup celery, diced
- 1 pinch salt
- 8 Mediums Potatoes

Instruction

1. Mix minced meat with MAGGI® Kofta Mix.
2. Sauté Onion with minced meat with oil.
3. Add celery and carrots, stir for 10 minutes then add tomato juice, simmer for 10 minutes.
4. To prepare Potatoes Puree:
5. Boil Potatoes, peel and mash it with butter and milk.
6. In an oven tray Put the minced meat as a first layer then add potato puree with mozzarella cheese and cook in hot oven (Temperature 200°C) For 24 minutes.

Nutrition

Carbohydrates	58.45 g
Energy	487.76 kcal
Fats	17.62 g
Protein	25 g

🕒 75 Minutes

⊕ 6 servings