KARLS TURKEY SHEPHERDS PIE

Serves 4

INGREDIENTS

1kg turkey mince

1 can cannelloni beans including juice

1/4 cup worchestshire sauce

1tbsp vegemite

1 diced onion

2 grated carrots

1tbsp fennel mix (garlic, sea salt, black peppercorns, cumin, sage, coriander seed, thyme, basil, green pepper)

4 diced garlic cloves

Ground black pepper

2 tbsp tomato paste

1 tbsp oregano

½ tbsp smokey paprika

2 large mushrooms diced

3tbsp olive oil

1 cup of cheese

2 cups of frozen seasonal vegies

Enough mash potato for your topping

SHOPPING LIST

1kg turkey mince

Can cannelloni beans

Worchestershire sauce

vegemite

onion

2 carrots

Fennel mix

Garlic

Pepper

Tomato paste

Oregano

Smokey paprika

Mushrooms

Olive oil

Potato's

Cheese

Frozen vegies

METHOD

- 1. Brown onion, garlic and mince.
- 2. Add all ingredients except for Mash potato and simmer for approx. 40 minutes
- 3. Transfer ingredients to an oven proof dish
- 4. Top with mash potato and then top with cheese
- 5. Bake in a moderate oven until brown