Turkey Shepherd's pie

Serves 18 adults / 25 children

Ingredients

2kg Bernard Matthews Turkey Thigh Mince
4 tbsp vegetable oil
450g onions, diced
400g carrots, diced
5g mixed herbs
900ml/1½pt chicken stock
4 tsp Worcestershire sauce (optional)
2 tsp mixed herbs
Seasoning to taste
Gravy browning
300g frozen peas
2-3 tsp cornflour to thicken

Topping

2.5 kg potatoes, peeled, cooked and mashed with milk, butter & 2 eggs
Nutmeg to season

Method

1. Heat the oil, fry the onion and carrot until softened.
2. Add the turkey mince and stir until thoroughly cooked.
3. Add the mixed herbs, chicken stock, Worcester sauce (optional) and gravy browning to colour.
4. Lower heat, cover pan and simmer for 20 minutes. Stir in the peas.
5. Blend cornflour with a little water, add to meat mixture, bring to the boil, stirring continuously until thickened. Season to taste.
6. Place the turkey mixture into a casserole dish and pipe the mashed potato over it.
7. Bake in a pre-heated oven at 180C/350F/Gas Mark 4 for 25-30 minutes until golden.

TIP If preferred top with a Bubble & Squeak mixture. Scatter with cheese as an additional option.

BIG GREEN TICK from Bernard Matthews foodservice

BRITISH TURKEY

For more information or help with menu planning, please contact the Bernard Matthews Foodservice team on:
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Time to swap to turkey... change your meat not your menu!