



bit spicy

Keema Peas Shepherd's Pie with Sweet Potato

Keema Peas lends itself so well to a shepherd's pie recipe! Spicy lamb mince with peas, topped with sweet potato - what's not to love!? The recipe suggests using a combination of lentils and lamb, to reduce the richness, but feel free to use all lamb, or all lentils if you want a veggie version! We stirred some [chaat masala](#) into the topping, but it will taste lovely without.

serves 4-6

- 800g peeled sweet potato, cut into 2cm cubes
 - 1 carton [Keema Peas](#) spice blend
 - 250g lamb mince
 - 120g green lentils, rinsed and cooked until just tender (this is the raw weight)
 - 300ml secret sauce
 - 1 can tomatoes, blitzed
 - 250g frozen peas
1. Place the sweet potato in a roasting tin with 1 tbsp oil, and toss to cover.
 2. Bake in a medium oven for about 40 minutes until soft, then mash. Add a little oil or butter, together with 1 tsp chaat masala, if you wish, but it isn't vital.
 3. Gently fry the lamb mince until the fat runs, then stir in the spices and cook for a couple of minutes.
 4. Add the lentils, secret sauce and tomatoes, bring to the boil and simmer for about an hour. Towards the end, leave the lid off to allow it to thicken.
 5. Stir in the frozen peas and leave to cool a little, before transferring to an oven-proof dish.
 6. Spread the sweet potato on top and bake for 40 minutes, putting it under the grill at the end if you want the topping slightly caramelised.