



**Product Spotlight:
Harissa Paste**

Made in Tasmania, this Island Curries harissa is a delicious red chilli pepper-based paste frequently seen in Moroccan cuisine. It's gluten-free and has no added preservatives or fillers.



Spiced Shepherd's Pie

with Butter Bean Top

This spiced-up version of shepherd's pie is the winter warmer you didn't know you needed! Lamb mince and veggies cooked with harissa paste and baked with a wholesome butter bean top.

Bulk it up!

To bulk up this meal, make a mashed potato top for the pie and add the butter beans to the filling. Enjoy leftovers for lunch the next day.



30 minutes



2 servings



Lamb

FROM YOUR BOX

LAMB MINCE	250g
BROWN ONION	1
TOMATO	1
HARISSA PASTE	1 sachet
CARROT	1
OLIVES	1 jar
TINNED BUTTER BEANS	400g
ROCKET LEAVES	60g

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, balsamic vinegar, dried oregano

KEY UTENSILS

large ovenproof frypan

NOTES

If you do not have an ovenproof frypan, transfer the filling to an oven dish at step 5 and follow the instructions.

Dress the rocket leaves with vinegar and olive oil if desired.



1. BROWN THE LAMB MINCE

Set oven to 220°C.

Heat an ovenproof frypan (see notes) over medium-high heat. Add mince and break up any lumps with a wooden spoon. Cook for 5 minutes until mince begins to brown.



2. ADD THE AROMATICS

Slice onion and wedge tomato. Add to pan along with harissa paste. Sauté for 2 minutes.



3. SIMMER THE FILLING

Slice carrot. Drain olives. Add to pan along with **3/4 cup water** and **1 tbsp vinegar**. Simmer for 5–8 minutes until mixture thickens (see step 4). Season to taste with **salt and pepper**.



4. MASH THE BUTTER BEANS

While filling cooks, drain and rinse beans. Add to a bowl along with **1 tsp oregano**, **2 tsp olive oil**, **salt and pepper**. Use a fork or potato masher to mash beans.



5. BAKE THE PIE

Remove frypan from heat. Evenly spread mashed beans over the top. Drizzle with **oil** and bake for 5–8 minutes until the top is golden.



6. FINISH AND SERVE

Serve pie tableside with fresh rocket leaves (see notes).



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