

TIM FARMER'S COUNTRY KITCHEN

MEDITERRANEAN SHEPHERD'S PIE

*1 butternut squash
3 carrots
Olive oil
Salt
Cumin*

Peel and cube squash and carrots. Toss in olive oil, salt and cumin. Roast in 350 degree oven for about 15 minutes, or until soft and caramelized. Set aside.

*Olive oil
1 small onion, chopped
2 garlic cloves, minced
1 lb ground lamb or beef
2-3 teaspoons fresh thyme and rosemary, chopped
Salt
2 teaspoons cumin
15-18 ounces crushed tomatoes
1-2 cups chicken broth*

Heat olive oil in large pot and cook onions and garlic until translucent. Stir in lamb and seasonings and cook until brown. Reduce heat and stir in tomatoes and chicken broth. Cook on low until thickened.

*4-5 sweet potatoes
1/4 cup heavy whipping cream
Salt
Pepper
Butter*

Boil sweet potatoes until done. Let cool and peel off outsides. Mash together with cream, salt, pepper and butter until it reaches a mashed potato consistency. Pour lamb mixture into bottom of baking dish. Top with potatoes and smooth until they cover the top. Place in oven at 350 degrees for 20 minutes, until all is heated.

