



Turkey Shepherd Potato Pie

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Ingredients

For 2:

2 meaty jacket potatoes
200g lean minced turkey
half a small onion, diced
2 medium tomatoes, diced
2 tbsp sweetcorn
1 tbsp tomato puree
1 tbsp soy sauce
handful of grated cheddar

Instructions

- 1) Prick the potatoes with a fork all over and microwave at 750W for about 15 minutes until you can stick a skewer through.
- 2) Meanwhile, fry the onion in a hot wok for a couple of minutes, followed by the mince.
- 3) Add the tomatoes, sweetcorn, puree and soy sauce. Leave to simmer for about 10 minutes.
- 4) Cut off the top third of each potato and scoop out the flesh of the bigger piece. Mash it up in a bowl with the cheese, a bit of milk and butter.
- 5) Spoon the mince mixture into each potato skin, then add the mashed potato on top.
- 6) Grill for about 5 minutes until you get a nice crisp top.