Single Serving Lamb and Cranberry Pies

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Ingredients

Makes 4:

- 400g lean lamb mince
- 400g sweet potato, chopped
- 6 cherry tomatoes, halved
- 1 yellow pepper, chopped
- 1 celery stick, chopped
- Large handful of spinach
- 2 tsp red onion, chopped
- Some fresh coriander

- 2 tbsp dried cranberries
- 1 tbsp tomato puree

- 4 tsp cinnamon
- 2 tsp cumin
- 2 tsp ginger
- 2 tsp honey
- 1 tsp cayenne pepper
- Some olive oil

Instructions

1. Simmer the sweet potato chunks in a pan for 15 minutes until just done. Drain and keep warm.

2. Meanwhile, fry the onion in the oil, followed by the mince. Mix in the spices (apart from the cayenne), puree and honey, coating the mince well.
3. Stir in the tomatoes, yellow pepper and spinach for a few minutes.
4. Toss in the coriander and cranberries to warm through.
5. Divide into 4 ramekin dishes.
6. Mash the potato with the cayenne pepper, then top each of the ramekins. Stick under the grill for a few minutes to crisp up the topping.