



Organic Lamb & Mint and Steak & Ale Pies

Organic Lamb & Mint and Steak & Ale pies accompanied with roasted Mediterranean vegetables and herby crushed potatoes

Serves: 2
Prepare: 40 Minutes
Cook: 50 Minutes
Difficulty: easy

Ingredients

- 2 pies of your choice - [lamb & mint](#) or [steak & ale](#)

For The Vegetables

- 2 small red onions, quartered
- 2 red bell peppers, roughly chopped
- 150g plum tomatoes, halved
- 1 courgette, chopped
- 2 garlic cloves, roughly chopped
- 2tbsp extra virgin olive oil
- 2tsp zaatar
- 2tsp thyme
- 2tsp oregano

For The Potatoes

- 150g baby new potatoes
- 2tbsp extra virgin olive oil
- 1tbsp rosemary
- 1tbsp thyme

Method

For The Pies

1. Defrost the pie overnight in the fridge
2. Brush over the pie with an egg or milk wash making sure it is fully coated
3. Preheat oven to 180°C and cook for 30 minutes, until the pastry is golden

For The Vegetables

1. Preheat oven to 200°C
2. Prepare the vegetables and place them in a deep roasting tin. Cover with oil and herbs then mix to ensure they are well coated
3. Place in the middle of the oven and roast for 30 minutes

For The Potatoes

1. Preheat oven to 200°C
2. Place the potatoes in a deep saucepan and cover with water
3. Bring to the boil and parboil the potatoes for 10-15 minutes
4. Drain then remove from heat. Using the palm of your hand, or the back of a spoon, gently crush the potatoes so they slightly burst open. Place them on a baking tray or roasting tin and cover with oil and herbs
5. Pop them in the oven and roast for 30 mins or until golden