



WHISTLERGRILLS

# Whistle-Stop leftover Lamb Pie!

## LEFTOVERS LAMB AND VEGETABLE PIE

If your swimming in leftovers after the big Easter weekend like us, we've got you covered! Put the leftovers to good use with the help from our simple yet delicious Lamb and Vegetable Pie recipe, cooked outside on the barbie in no time!

Prep time - 20 mins Cook time - 25/30 mins Skill level - Easy Serves - 6

### Ingredients

- 2 packs (640g) of shop bought shortcrust pastry
- 500g of leftover, cold roast lamb
- 1 small onion - finely chopped
- 1 medium carrot - diced
- 1 small leek- thinly sliced
- 1 tbsp rosemary - finely chopped
- 280ml lamb gravy
- 1 tbsp tomato purée
- 1 tbsp Worcestershire sauce
- Salt & pepper
- Egg wash - to glaze

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### Method

1. Prepare your grill for an indirect cook method and pre heat it to 220°C. Your pie will be cooked in the middle of the grill so only turn the outer burners on
2. Place a small frying pan on the side burner and melt a little oil and butter. Add the finely chopped carrot, onion, leek and rosemary and cook for approximately 6 minutes to soften them
3. Chop your leftover cold roast lamb into very small chunks and place in a bowl
4. Add the softened vegetables to the bowl
5. Stir in the lamb gravy, tomato puree and Worcestershire sauce. Season to taste
6. Line a pie dish with one sheet of the shortcrust pastry. Use a fork to prick the base and trim off any excess pastry around the dish
7. Add the pie filling, smooth over the mixture
8. Brush some water around the top edge to help the pastry lid stick
9. Top with the second sheet of pastry, trimming off any excess
10. Crimp around the edges to seal the lid to the base, make a few small cuts in the lid to allow excess steam to escape whilst cooking
11. Decorate the top as you wish with any leftover pastry, brush the egg with wash and then bake in the grill with lid down
12. Hold temperature to 220°C and check progress after 25 minutes
13. The pie is ready when the pastry lid is golden brown
14. Served best with creamy mashed potatoes and garden peas!



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