

Leftover Moroccan Lamb Pot Pie



A great way to use up your leftovers. A new dish in minutes.

Ingredients

2 sheet puff pastries, thawed

leftover moroccan lamb shanks

1 egg, for egg wash

Method:

1. Preheat the oven to 180C.
2. To make the filling, shred your lamb shanks with a fork and mix back in with the sauce.
3. Place filling in an oven proof ramekin (or ramekins if you are making individual pot pies). Cut out pastry 2 or 3 cm larger than the diameter of your ramekin. Place it over the pie so it covers over the edges and take a sharp knife and trim the edges. Push down around the sides.
4. Make a slit on top of the pastry to allow air to escape and brush it with egg wash.
5. Bake in the oven for 15 - 20 minutes or until the pastry is puffed and golden.