

Spiced Lamb & Filo Pie

14
ingred.

4
serves

25
min

TOTAL TIME: 25 minutes

SERVES: 4

Simple to create and bursting with flavour, this Spiced Lamb and Filo Pie makes the perfect centre dish for your Easter Sunday lunch. Serve with fresh herbs and vegetables of your choice for an instant family favourite!



1 x 270g Jus-Rol™ Filo Pastry Sheets



2 tbsp olive oil



2 red onions - chopped



2 tsp ground cinnamon



2 tsp coriander



Salt & black pepper



500g lamb steaks - cut into medium sized dice



1 lemon juice and rind



150g dried apricots roughly chopped



150ml greek style natural yoghurt



50g pinenuts



Handful of Fresh mint, chopped



Handful of Fresh parsley, chopped



50g butter

1 Preheat oven to 190°C (170°C fan assisted) 375°F/Gas M5.

2 Heat the oil in a frying pan and gently sauté the onion together with the spices for 5-7 minutes until onion just beginning to become tender. Add the diced lamb and continue cooking, stirring all the while until the meat is browned on all sides.

3 Stir in the lemon juice and rind, the apricots, pine nuts, lastly some yogurt. Mix well, remove from heat and place in the base of a shallow, ovenproof dish and allow to cool.

4 To form the lid of the pie, melt the butter and add a few of the remaining chopped herbs, open out the filo pastry and cut the stack of sheets in half across its length to give two stacks of rectangular sheets. Lightly brush one piece of filo with the herb butter and 'scrunch' it lightly then place on top of the filling. Repeat with remaining pastry and butter until all filling is covered.

5 Bake in the preheated oven for 20-25mins until the pastry is golden brown, just before removing from oven, brush again with remaining butter and scatter with remaining chopped herbs, return to oven for 2-3 minutes to just 'set' the herbs. Serve hot with vegetables of your choice.