

Shepherd's Pie

SERVES: 8

TEMPERATURE: 425 DEGREES

PREP TIME: 35 MINUTES

COOK TIME: 20-25 MINS



INGREDIENTS

Meat Mixture

1 lb ground beef
1 cup chopped yellow onion
1/2 cup shredded carrots
1 cup frozen mixed veggies
2 tbsp butter
2 tbsp flour
1 tbsp fresh thyme
2 cloves garlic
1 cup beef stock

Mashed Potato Layer

2 lbs of yukon or red potatoes
1/2 cup heavy cream
3 tbsp. butter
1 cup grated cheddar cheese
salt and pepper to taste

DIRECTIONS

Preheat the oven to 425° F.

Start by boiling potatoes to make mashed potato mixture.

Brown ground beef on medium heat. Once browned, add in yellow onion and shredded carrots, cook for about 10 minutes until soft.

Next add in mixed veggies and cook for another 3-4 minutes. Stir in flour and butter until all dissolved. Add in thyme and garlic.

Add beef stock and let mixture boil. Once the sauce thickens, remove from heat and pour into baking dish(es).

Once potatoes are fork tender, add in remaining ingredients and mash potatoes. Spread mashed potatoes over meat mixture. Top with cheese, chives or green onions.

Bake at 425 degrees for 20-25 minutes.

Note: Recipe adapted from *The Pioneer Woman*

