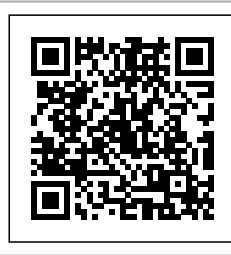


Easy Shepherds Pie



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Recipe by: Laura Vitale

Serves 6-8

Prep Time: 15 minutes

Cook Time: 1 hours 0 minutes

Ingredients

For the filling:

- Drizzle of Olive Oil
- 1-1/2 lb of Ground Beef, 85-15 is what I used
- 1 Small Yellow Onion, diced
- 2 Stalks of Celery, diced
- 2 Carrots, peeled and diced
- 2 Tbsp of All Purpose Flour
- 2 Tbsp of Tomato Paste
- 1/2 cup of Dry Red Wine (or stock if opting out of wine)
- 1 cup of Beef Stock
- 1 Tbsp of Garlic and Herb Seasoning
- Few Dashes of Worcestershire Sauce
- 1 cup of Frozen Peas
- 2 Tbsp of Chopped Parsley
- Salt and Pepper to taste
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For the potatoes:

- 1-1/2 lb of Russet Potatoes, peeled and cut into chunks
- 4 Tbsp of Unsalted Butter, softened at room temperature
- 3/4 cup of Milk
- 4 Tbsp of Sour Cream
- 1 Egg Yolk
- 4oz of Sharp White Cheddar, shredded
- Salt and Pepper, to taste

1) In a large pot, add the potatoes, cover with cold water, add a generous pinch of salt, boil and cook until tender, but meanwhile, preheat the oven to 400 degrees and work on the filling.

2) In a high sided skillet, add a drizzle of olive oil, preheat over medium heat, add the beef, break it apart as much as you can with a wooden spoon, cook until mostly cook through (discard any fat if too much renders) add the onions, carrots and celery, season with a pinch of salt and saute about 10 minutes.

3) Add the tomato paste, cook that down for about a minute, then stir in the flour, cook that for a minute then deglaze with the wine till it reduces by half, add the stock, worcestershire and seasoning, cook on low for about 20 minutes or until the potatoes are ready adding the peas in the last minutes of cooking time.

4) When the potatoes are ready, drain, mash with the butter, enough milk to make it creamy, sour cream, cheese and plenty of salt and pepper, then stir in the egg yolk and set aside.

5) Add the parley to the filling, then pour the filling in a casserole dish, top with the mashed potatoes, dab a little butter over the top and bake about 25 minutes or until golden bubbly. Allow to sit about 20 minutes before serving.

