



Shepherd's Pie

Ingredients:

Potatoes:

5 peeled and roughly sliced Russet Potatoes
3 ounces of unsalted butter
2 tablespoons of extra virgin olive oil
3 tablespoons of sour cream
1/2 cup of shredded cheddar cheese
Kosher salt and fresh cracked pepper to taste
1 ounce of melted unsalted butter

Pie:

1 ounce of unsalted butter
1/2 small diced yellow onion
3 finely minced cloves of garlic
2 pounds of ground beef
1 bag of Heinen's mixed frozen vegetables (corn, peas, carrots and beans)
2 tablespoons of tomato paste
Worcestershire sauce to taste
2 tablespoons of all-purpose flour
2 1/2 cups of beef stock
Kosher salt and fresh cracked pepper to taste
1 tablespoon of fresh rosemary leaves
Chopped chives for garnish

Makes one 13 x 9 inch casserole

Preparation:

Preheat the oven to 375°

Potatoes:

1. In a large pot of boiling salted water add in the sliced potatoes and cook until done, about 12 minutes.
2. Once they are done, strain, add back to the pot along with the butter, olive oil, sour cream, and salt and pepper.
3. Mash until smooth.
4. Finish the potatoes by folding in some shredded cheddar cheese.
5. Set aside.



Pie:

1. In a large sauté pot on high heat, add in some butter.
2. Caramelize onions and garlic.
3. Once brown add in the ground beef and cook until it is done.
4. Once the beef is done, add the vegetables, tomatoes paste and Worcestershire sauce. Mix until combined.
5. Mix in the flour.
6. Add the beef stock.
7. Cook until it becomes thick.
8. Finish mixture with salt, pepper and fresh rosemary leaves.
9. Pour beef mixture into a 13 x 9 casserole pan.
10. Spread the mashed potatoes evenly on top, making sure to cover the beef mixture completely.
11. Drizzle melted butter over the mashed potatoes.
12. Bake in 375°F oven for 20 minutes.
13. Garnish with chopped chives.
14. Serve.