



RECIPE

Shepherd's Pie

PREP: 15 minutes

COOK: 45 minutes

TOTAL: 1 hour

SERVES: 4-6

INGREDIENTS

- 1 lb ground beef or turkey
- 1 medium onion, diced
- ½ cup tomato or spaghetti sauce
- 1 can corn, drained
- 1 can peas, drained
- 1 box instant mashed potatoes (8 oz)

METHOD

1. Preheat oven to 350°.
2. Heat large skillet over medium-high heat. Add ground beef or turkey and cook until well browned, stirring occasionally. Discard excess grease, add diced onion and cook until soft.
3. Reduce heat to low. Add tomato sauce and 2 Tbs instant mashed potatoes and stir until thickened slightly.
4. Evenly spread skillet contents in 13"x9" pan*.
5. Scatter drained corn and peas over the top in an even layer.
6. Prepare remaining mashed potatoes according to package directions.
7. Spread mashed potatoes over the top of the corn and peas.
8. Bake 45 minutes; edges of potatoes should be golden brown.
9. Let cool 10 minutes before serving.

NOTES

* — a 13"x9" pan, casserole dish, foil roasting pan, or large ovenproof pan will work

- Instead of mashed potatoes on top, try scalloped potatoes, diced potatoes, or prepared biscuit or cornbread mix. You may have to adjust the cooking time or seasoning, depending on what you use.