



Shepherd's Pie



Prep time: 15 minutes

Cook time: 30 minutes

Total time: 45 minutes

Serves: 4

Ingredients:

- 1 (6oz) box instant mashed potatoes (and any ingredients needed to make them - usually water, milk, and butter)
- 1 (15oz) can mixed veggies, drained
- 1 (15oz) can creamed corn
- 1 (10.5oz) can turkey gravy
- 1 (14oz) box baking mix
- 1 lb ground beef
- Seasonings (½ tsp garlic powder, ½ tsp onion powder, and black pepper recommended)
- Shredded cheese, to top (optional)

Mobile
Market
Ingredients

Cooking Utensils / Appliances:

- Stovetop
- Oven
- Skillet
- Mixing utensils
- Medium pot
- 9x13 baking dish (or similar size)

Instructions:

1. Use the baking mix to prepare and bake biscuits as a side.
2. Preheat the oven to 375°F.
3. Heat a large skillet over medium heat. Add the ground beef and cook until browned and fully cooked. Drain excess grease.
4. Stir the mixed vegetables, cream-style corn, chicken gravy, and seasonings into the beef. Simmer for 3-5 minutes until hot and combined.
5. Prepare the instant mashed potatoes according to package directions.
6. Spread the beef mixture into a 9x13 inch baking dish. Spoon the mashed potatoes evenly over the top and spread gently to cover. If desired, sprinkle cheese over the mashed potatoes.
7. Bake, uncovered, for 20-25 minutes until hot and bubbling around the edges.
8. Broil for 2-3 minutes at the end for a golden potato topping.
9. Portion out and serve with biscuits.

Approximate Measurements

