



Shepherd's pie originally was made with leftover roasts and repurposed into a pie using potatoes for the crust. Originating in the United Kingdom, it has since been adapted and made with a variety of meats or as a vegetarian dish. Make this dish easily with leftover mashed potatoes, or make them the same day for a quick delicious meal.

Shepherd's Pie

Ingredients

4 tablespoons olive oil
1 carrot, diced
2 shallots, diced
1 cup sliced leek
2 garlic cloves, minced
1 cup ground beef
1 cup ground veal
2/3 cup beef or vegetable stock
1 tablespoon tomato paste
1 tablespoon Worcestershire sauce
3/4 cup frozen green peas
2 cups mashed potatoes
2 tablespoons sour cream
Kosher salt and pepper to taste

Instructions

Preheat your oven to 350°F. Heat the oil in a pot and add the carrots, leek, and shallots. Cook for 5 minutes or until the vegetables start to soften. Add the ground beef and veal and continue to cook until the meat is cooked through (approximately 15 minutes). Stir the mixture frequently to ensure the meat is broken up and does not stick to the bottom of the pan. Add the Worcestershire sauce, tomato paste, and stock. Cook for 5 minutes to reduce the stock. Stir in the peas and cook for 1 minute. Season with salt and pepper to taste. Transfer the beef mixture to a baking dish 9" x 12" oven-safe baking dish.

Mix together the prepared mashed potatoes with the sour cream to loosen them up enough to pipe through a bag fitted with a star tip. Hold the piping bag perpendicular to the tray and squeeze to create a star. Continue until the entire surface is covered with the mashed potatoes.

Bake in the preheated oven for 40 minutes or until the potatoes are crispy and golden brown. Serve warm.

Serves 6 to 8.