

Sheppard's Pie Casserole

Ingredients:

- ✓ 1 lb ground beef
- ✓ 1 medium onion, diced
- ✓ 1 celery stalk, chopped
- ✓ 2 tbsp minced garlic
- ✓ 8 oz mushrooms, chopped
- ✓ 10 oz frozen pea, corn, carrot mix
- ✓ 2 tbsp cornstarch or flour
- ✓ 1 cup beef broth
- ✓ 2 tbsp tomato paste
- ✓ 1 tsp Worcestershire sauce
- ✓ 1 tsp rosemary
- ✓ 1 tsp thyme
- ✓ 1 ½ lbs potatoes
- ✓ ¾ cup chicken broth
- ✓ 2 tbsp half and half



Total Time: 50 minutes Servings: 4

Directions:

1. Peel and cut potatoes, boil for 30 minutes. Drain and mash with chicken broth and half and half. Set aside.
2. In a large pan cook meat over medium high heat. Drain and set aside.
3. In pan, add 1 tsp oil, onion, garlic, mushrooms, and celery. Cook for 6-8 minutes. Add flour/cornstarch, veggies, beef broth, tomato paste, Worcestershire sauce, and spices. Simmer on low for 8-10 minutes. Then spread mixture on the bottom of a casserole dish. Spread potatoes on top. Sprinkle with paprika.
4. Bake at 400° F for 20-25 minutes, then broil for 2 minutes.

