

## MAIN COURSES

# Shepherd's Pie



### INGREDIENTS

**1 onion, chopped**

**1 lb - ground beef**

**2 ½ C - canned green beans**

**(10 oz Condensed Cream of Tomato Soup)**

**or**

**(1 C - tomato puree + ¼ C - red wine)**

**5 potatoes, medium, cooked**

**½ C - milk**

**1 egg, beaten**

**salt, pepper, thyme**

### MAKES

**6 servings**

### DIRECTIONS

Sauté onion in oil, add ground beef, salt and pepper, and brown. Add drained beans and soup. Pour mixture into greased casserole.

Mash potatoes, add warm milk, egg and seasonings.

Spoon in mounds of potatoes over meat. Can add grated cheddar cheese on top.

Bake at 350° for 30 minutes.

**Note: "I quadruple recipe. For more vegetable, I add celery and carrots with sauteed onions. Can freeze, but much needs much longer to thaw and bake."**