



potatoes | avocados | fruits | vegetables | grains

fall harvest

SPICY PULLED PORK SHEPHERD'S PIE

A spicy twist to shepherd's pie,
featuring root vegetables and
scratch-like redskin mashed potatoes.



ON-TREND: CLASSIC WITH A TWIST, SHARABLES

INGREDIENTS (7-10 SERVINGS)

2 lbs.	Pork, cooked, pulled
18 oz.	BBQ Sauce your choice
2.5 lb. bag	Simplot RoastWorks® Roasted Root Vegetables (10071179029298)
5 lb. bag	Simplot Farmhouse Originals™ Redskin Mashed Potatoes (10071179299202)
2	Jalapeños, sliced

PREPARATION

1. Heat pulled pork according to directions and top with BBQ sauce. Keep warm.
2. Prepare and heat **Simplot RoastWorks® Roasted Root Vegetables** and **Simplot Farmhouse Originals™ Redskin Mashed Potatoes** according to package directions.
3. Place 1 lb. of the BBQ pork into the center of a 10-inch, seasoned cast iron pan and surround with 20 oz. of **Simplot RoastWorks® Roasted Root Vegetables**. Finish with a decorative design of **Simplot Farmhouse Originals™ Redskin Mashed Potatoes** around the edge of the pan.
4. Place pan under broiler for approximately 2 minutes, or until potatoes become golden on the edges. Top with one thinly sliced jalapeño.

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