

Easy Shepherd's Pie Recipe



Discover the ultimate Easy Shepherd's Pie recipe featuring a savory ground lamb or beef filling topped with creamy mashed potatoes. Ideal for a hearty family dinner, this classic dish is both simple and delicious.



- **Author:** Ava
- **Prep Time:** 20 minutes
- **Cook Time:** 40 minutes
- **Total Time:** 1 hour
- **Yield:** 4 servings 1x
- **Category:** Main Course
- **Method:** Baking
- **Cuisine:** British
- **Diet:** Gluten Free

Ingredients

For the Meat Filling:

- 1 pound ground lamb or beef
- 1 large onion, finely chopped
- 2 cloves garlic, minced
- 2 carrots, peeled and diced
- 1 cup frozen peas

- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 2 tablespoons olive oil

For the Mashed Potato Topping:

- 2 pounds potatoes, peeled and cut into chunks
- 1/2 cup milk
- 1/4 cup butter
- 1/2 cup grated cheddar cheese (optional)
- Salt and pepper to taste

Instructions

• **Prepare the Meat Filling:**

- Heat olive oil in a large skillet over medium heat.
- Add finely chopped onion and minced garlic, cooking until softened.
- Add ground lamb or beef, cooking until browned. Drain excess fat.
- Stir in diced carrots and cook for a few minutes until softened.
- Add tomato paste, Worcestershire sauce, dried thyme, dried rosemary, salt, and black pepper. Mix well.
- Pour in beef broth, bring to a simmer, and cook until the mixture thickens.
- Stir in frozen peas and cook for another 5 minutes. Remove from heat and set aside.

• **Prepare the Mashed Potato Topping:**

- Boil peeled and chunked potatoes in salted water until tender. Drain well.
- Mash the potatoes with milk and butter until smooth and creamy. Season with salt and pepper to taste.
- If using, stir in grated cheddar cheese.

• **Assemble and Bake:**

- Preheat oven to 400°F (200°C).
- Spread the meat filling evenly in a baking dish.
- Top with mashed potatoes, spreading evenly. Use a fork to create peaks for a crispy top.
- Bake in the preheated oven for 20–25 minutes, or until the top is golden brown.

Notes

- For a vegetarian version, substitute the meat with lentils or a meat substitute.
- Leftovers can be stored in the refrigerator for up to 3 days.
- Can be made ahead and frozen for up to 3 months.

Nutrition

Serving Size: 1 serving **Calories:** 500 **Sugar:** 5g **Sodium:** 900 mg

