

\* Very good

# Best Classic Shepherd's Pie Recipe



4.99 from 766 votes

The Best Classic Shepherd's Pie - AKA Shepards Pie or Cottage Pie. Ground Beef (or lamb) with vegetables in a rich gravy, topped with cheesy mashed potatoes and baked.

Prep Time

20 mins

Cook Time

50 mins

Total Time

1 hr 10 mins

Course: Dinner, Entree, Main Course Cuisine: American, Irish

Keyword: Classic shepherd's pie, How to make shepherd's pie, Shepherd's Pie Recipe

Servings: 6 servings Calories: 400kcal Author: Amanda Finks

## Ingredients

### Meat Filling:

- ✓ • 2 tablespoons olive oil — to saute onion
- ✓ • 1 cup chopped yellow onion  $\frac{1}{4}$  to  $\frac{1}{3}$  cup onion
- ✓ • 1 lb. 90% lean ground beef -or ground lamb
- ✓ • 2 teaspoons dried parsley leaves 1-2 tps
- 1 teaspoon dried rosemary leaves
- 1 teaspoon dried thyme leaves
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- ✓ • 1 tablespoon Worcestershire sauce — 1 tsp
- ✓ • 2 garlic cloves -minced — used garlic salt
- 2 tablespoons all purpose flour
- ✓ • 2 tablespoons tomato paste
- ✓ • 1 cup beef broth — may add more as needed
- ✓ • 1 cup frozen mixed peas & carrots\*/corn
- 1/2 cup frozen corn kernels

Bird's Eye Steam Fresh  
mixed veg — 10 oz.

$1\frac{1}{3}$  —  $1\frac{1}{2}$  lbs lamb

(enough for 9x13  
pan)

### Potato Topping:

- 1 1/2 - 2 lb. russet potatoes -about 2 large potatoes peeled and cut into 1 inch cubes
- 8 tablespoons unsalted butter -1 stick
- 1/3 cup half & half (used small amt. of milk)
- 1/2 teaspoon garlic powder

- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/4 cup parmesan cheese *finely shredded cheddar cheese* —sprinkle on top before baking

## Instructions

### Make the Meat Filling.

1. Add the oil to a large skillet and place it over medium-high heat for 2 minutes. Add the onions. Cook 5 minutes, stirring occasionally.
2. Add the ground beef (or ground lamb) to the skillet and break it apart with a wooden spoon. Add the parsley, rosemary, thyme, salt, and pepper. Stir well. Cook for 6-8 minutes, until the meat is browned, stirring occasionally.
3. Add the Worcestershire sauce and garlic. Stir to combine. Cook for 1 minute.
4. Add ~~the flour and~~ tomato paste. Stir until well incorporated and no clumps of tomato paste remain.
5. Add the broth, frozen peas and carrots, and frozen corn. Bring the liquid to a boil then reduce to simmer. Simmer for 5 minutes, stirring occasionally.
6. Set the meat mixture aside. Preheat oven to ~~400 degrees F~~  
*350 - 375° for 30-40 min*

### Make the potato topping.

1. Place the potatoes in a large pot. Cover the potatoes with water. Bring the water to a boil. Reduce to a simmer. Cook until potatoes are fork tender, 10-15 minutes.
2. Drain the potatoes in a colander. Return the potatoes to the hot pot. Let the potatoes rest in the hot pot for 1 minute to evaporate any remaining liquid.
3. Add butter, half & half, garlic powder, salt, and pepper. Mash the potatoes and stir until all the ingredients are mixed together.
4. Add the parmesan cheese to the potatoes. Stir until well combined.

### Assemble the casserole.

1. Pour the meat mixture into a 9x9 (or 7x11) inch baking dish. Spread it out into an even layer. Spoon the mashed potatoes on top of the meat. Carefully spread into an even layer.
2. If the baking dish looks very full, place it on a rimmed baking sheet so that the filling doesn't bubble over into your oven. Bake uncovered for 25-30 minutes.\*\* Cool for 15 minutes before serving.

## Notes

\*If you can't find frozen mixed peas and carrots, you could use 1/2 cup frozen peas and 1/2 cup frozen sliced carrots.

\*\*Bake at 400° F. Start preheating the oven after you make the meat mixture (listed in step 6).

## Nutrition