



Irish Shepherd's Pie



Prep
25 m

Cook
1 h 10 m

Ready In
1 h 35 m

allrecipes!

Walmart*

Walmart
1400 Hilltop Mall Rd
SAN PABLO, CA 94806
Sponsored

Recipe By: Chef John

"This makes a lovely alternative to the much more common corned beef and cabbage that you may have been planning for St. Patrick's Day dinner."

Ingredients

1 tablespoon olive oil
1 tablespoon butter
1 onion, diced
2 pounds lean ground lamb
1/3 cup all-purpose flour
salt and ground black pepper to taste
2 teaspoons minced fresh rosemary
1 teaspoon paprika
1/8 teaspoon ground cinnamon
1 tablespoon ketchup
3 cloves garlic, minced

~~1 1/2~~ 1-2 cups water, or as needed
1 (12 ounce) package frozen peas and carrots, thawed
2 1/2 pounds Yukon Gold potatoes, peeled and halved
1 tablespoon butter
1 pinch ground cayenne pepper
1/4 cup cream cheese
1/4 pound Irish cheese (such as Dubliner(R)), shredded
salt and ground black pepper to taste
1 egg yolk
2 tablespoons milk

Heinz Tomato
Ketchup 38 Oz
\$2.98 for 1 item -
expires in 4 days



Directions

- 1 Preheat the oven to 375 degrees F (190 degrees C).
- 2 Place olive oil and butter in Dutch oven over medium heat. Stir in onion and ground lamb; brown the meat, breaking it up into small crumbles as it cooks, about 10 minutes.
- 3 Stir in flour until incorporated, then mix in salt, black pepper, rosemary, paprika, cinnamon, ketchup, and garlic; cook and stir until garlic is fragrant, 2 to 3 minutes.
- 4 Stir in water and scrape up any brown bits from the bottom of the Dutch oven. Reduce heat to medium-low and bring mixture to a simmer; cook and stir until thick, about 5-6 minutes.
- 5 Remove lamb mixture from heat and stir in peas and carrots until combined.
- 6 Spread lamb mixture into the bottom of a 9x13-inch baking dish and set aside.
- 7 Place potatoes into a large pan of salted water. Bring to a boil, reduce heat to medium, and cook until tender, about 15 minutes. Drain well and return potatoes to pan.
- 8 Mash butter, cayenne pepper, cream cheese, and Irish cheese into the potatoes. Mash until combined and potatoes are smooth. Season to taste with salt and black pepper.
- 9 Whisk together egg yolk and milk in a small bowl; stir into the mashed potato mixture.
- 10 Top the lamb mixture in the baking dish with the mashed potatoes and spread evenly to cover.
- 11 Bake in the preheated oven until the top is golden brown and sauce is bubbling up around the edges, 25 to 30 minutes.

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