



Shepherd's Pie

Ingredients:

1-1/2 lbs Yukon Gold potatoes, peeled, diced	3/4 cup chicken broth
1 lb 95% lean ground beef	1 tsp oil
2 cloves garlic, diced	1 tsp Worcestershire sauce
10 oz frozen mixed vegetables	2 tsp tomato paste
1/2 tsp Salt and Pepper	1 cup beef broth
2 tbsp sour cream	1 medium onion, diced
1 tsp chopped thyme leaves	2 tbsp flour
1 tsp chopped rosemary leaves	Paprika

Directions:

Boil potatoes in a medium pot of salted water until cooked and soft. Drain and mash with chicken broth, sour cream, 1/2 tsp salt and pepper, set aside.

Preheat oven to 400°F. In a large sauté pan brown meat over medium high heat, breaking the meat up with a wooden spoon as it cooks. Season with 1/2 tsp salt and pepper to taste. When cooked, set aside on a plate. Add the oil, onion, garlic, and sauté on medium heat about 6 to 8 minutes, until the vegetables are tender. Add the flour, frozen vegetables, beef broth, tomato paste, Worcestershire sauce, rosemary, thyme, cooked meat and mix well. Simmer on low about 8-10 minutes. Spread the meat on the bottom of casserole dish. Top with mashed potatoes and sprinkle with paprika.

Bake 20 to 25 minutes, then place under the broiler 1 to 2 minutes until the potatoes turn golden. Remove from oven and let it cool 5 minutes before serving.

"Life is an Adventure, Drink Wine!"

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