

# CLASSIC SHEPHERD'S PIE



serves 6



prep: 20 min



cook: 40-45 min



## INGREDIENTS

### For the filling:

- 1 lb ground beef
- 1 yellow onion, diced
- 2 carrots, diced
- 2 cloves garlic, minced
- 2 tbsp tomato paste
- 1 tbsp flour
- 1 cup beef or chicken broth
- 1 tbsp Worcestershire sauce
- 1 tbsp soy sauce
- 1 tbsp garlic powder
- 1 tbsp herbes de Provence
- 1 tsp dried thyme
- 1 tsp dried rosemary
- Dash of sugar
- Dash of Tabasco
- 1 cup frozen peas
- Salt and pepper, to taste
- Cheese for the top!

### For the mashed potatoes:

- 2 lbs russet or Yukon Gold potatoes, peeled and cubed
- 4 tbsp butter
- ½ cup milk
- ½ cup cream
- ¼ cup cream cheese
- Salt and pepper, to taste

## DIRECTIONS

1. **Make the potatoes:** Boil the potatoes in generously salted water for 15–20 minutes, or until fork-tender. Drain well, then add the butter, cream cheese, milk, and cream. Mash until smooth, or use a hand mixer for extra-creamy potatoes. Season with salt and pepper to taste.
2. **Cook the filling:** Brown the ground beef in a large skillet over medium-high heat, breaking it apart as it cooks. Drain excess grease if needed. Add the onion and carrots and cook for 5–7 minutes, until they begin to soften. Add the garlic and cook for another minute.
3. **Make the gravy:** Stir in the tomato paste and flour and cook for 1 minute. Slowly pour in the broth, stirring as you go. Add the Worcestershire sauce, soy sauce, garlic powder, herbes de Provence, thyme, rosemary, sugar, Tabasco, salt, and pepper.
4. **Add the peas:** Stir in the frozen peas and simmer for 5–10 minutes, until the filling has thickened into a rich gravy. Taste and adjust the seasoning as needed.
5. **Assemble:** Spread the meat mixture into a greased 9×13-inch baking dish. Spoon the mashed potatoes over the top and spread them evenly to the edges. Drag a fork across the potatoes to create ridges that will brown in the oven. Cover the entire thing with whatever cheese you love.
6. **Bake:** Bake at 400°F for 20–25 minutes covered. Uncover and bake until the filling is bubbling around the edges and the potatoes are beginning to turn golden.
7. **Broil:** For a crispier, golden top, broil for 2–3 minutes before serving. Keep a close eye on it so the potatoes don't burn.