

Shepherd's Pie, a timeless dish cherished for its comforting flavors, combines a hearty stew with creamy mashed potatoes, crowned with a golden cheese crust. While originating with lamb in the UK and Ireland, the American adaptation often opts for beef, sometimes known as cottage pie. This rendition of Shepherd's Pie offers simplicity without compromising on taste.

## Ingredients:

- 1 lb Browned and Seasoned Ground Beef ☐
- 2 Cups Hot Mashed Potatoes ☐
- ½ Package Cream Cheese (4 ounces) ☐
- 1 Cup Shredded Cheddar Cheese ☐
- 2 Cloves Garlic, minced ☐
- 4 Cups Frozen Vegetables, thawed ☐☐☐
- 1 Cup Beef Gravy from a Jar ☐

## How To Make Shepherd's Pie:

1. **Preheat oven to 375°F.**
2. **Prepare Mashed Potatoes:** In a bowl, mix hot mashed potatoes, cream cheese, minced garlic, and half of the shredded cheese.
3. **Combine Meat and Vegetables:** In another bowl, blend browned ground beef, thawed mixed vegetables, and beef gravy.
4. **Assemble Shepherd's Pie:** Spread the meat and vegetable mixture into a 9" square baking dish. Cover it evenly with the mashed potato mixture.
5. **Top with Cheese:** Sprinkle the remaining ¼ cup of shredded cheese over the potatoes.
6. **Bake:** Place the dish in the preheated oven and bake uncovered for 20 minutes until the cheese is golden and bubbly.
7. **Serve:** Once baked, serve your delicious Shepherd's Pie piping hot.

## Substitutions and Additions:

- **Potatoes:** Experiment with red potatoes, Yukon Gold potatoes, instant mashed potatoes, store-bought mashed potatoes, or even mashed sweet potatoes for a unique twist.
- **Meat:** Traditional Shepherd's Pie can feature ground lamb, while leftover pot roast

offers a hearty alternative.

- **Vegetables:** Customize your pie with mushrooms or swap out frozen veggies for fresh alternatives.
- **Cheese:** Enhance the cheesiness by adding shredded sharp cheddar cheese atop the mashed potatoes. For variety, consider adding cheese to only half of the dish.

This Shepherd's Pie recipe welcomes diverse substitutions and additions, catering to your preferences or pantry staples. Enjoy the delightful process of crafting this beloved dish and savor the comforting flavors it brings to the table!



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