



Philly Cheese Steak Shepherd's Pie



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Introduction

Philly Cheese Steak Shepherd's Pie is a delectable twist on the traditional shepherd's pie, marrying two beloved comfort foods into one mouthwatering dish. It features a savory ground beef base that's enhanced with onions and bell peppers, topped with creamy mashed potatoes and gooey cheese. This recipe is perfect for a hearty family dinner or a cozy gathering with friends.

Detailed Ingredients with measures

Ground beef – 1 pound
Onion, diced – 1 medium
Bell pepper, diced – 1 medium
Garlic, minced – 2 cloves
Worcestershire sauce – 1 tablespoon
Beef broth – 1 cup
Salt – to taste
Pepper – to taste
Mashed potatoes – 4 cups (prepared)
Provologue cheese, shredded – 1 cup
Cheddar cheese, shredded – 1 cup

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 30 minutes

Total Time: 45 minutes

Yield: 6 servings



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Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat your oven to 400°F (200°C) to ensure it's ready for baking the shepherd's pie.

Step 2: Prepare the Ground Beef

In a large skillet over medium heat, add the ground beef and cook until browned, breaking it apart with a spatula as it cooks.

Step 3: Add Vegetables

Once the beef is cooked, add diced onions, bell peppers, and mushrooms to the skillet. Sauté for about 5 minutes until the vegetables are softened.

Step 4: Season the Mixture

Stir in garlic powder, onion powder, and Worcestershire sauce to the skillet. Mix well and let it simmer for an additional 2-3 minutes.

Step 5: Prepare the Filling

Sprinkle flour over the meat mixture and stir to combine, allowing it to cook for 1-2 minutes. Then, pour in beef broth and continue to stir until the mixture thickens.

See also Sweet and Sour Chicken

Step 6: Add Cheese

Remove the skillet from heat and stir in shredded provolone and

mozzarella cheese until melted and fully combined.

Step 7: Assemble the Shepherd's Pie

In a baking dish, pour the meat and cheese mixture, spreading it evenly at the bottom.

Step 8: Top with Mashed Potatoes

Spread a layer of prepared mashed potatoes over the meat mixture, smoothing it out with a spatula.

Step 9: Bake

Place the baking dish in the preheated oven and bake for 25-30 minutes, or until the top is golden brown.

Step 10: Cool and Serve

Once baked, remove the dish from the oven and let it cool for about 10 minutes before serving.

Notes

Note 1: Mashed Potatoes

You can use store-bought or homemade mashed potatoes for convenience.

Note 2: Cheese Options

Feel free to mix different kinds of cheese according to your taste preferences.

Note 3: Storage

Leftovers can be stored in an airtight container in the refrigerator for 3-4 days.

Note 4: Freezing

This dish can also be frozen before baking. Just cover it tightly and store it for up to 3 months. Thaw it in the refrigerator before baking.



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Cook techniques

Layering Ingredients

Carefully layer the cooked meat mixture with mashed potatoes for optimal flavor distribution.

Cooking Meat

Start by browning the ground beef and sausage in a skillet to build a rich flavor base.

Combining Flavors

Incorporate onions, garlic, and bell peppers into the meat mixture to enhance complexity.

Using Broth

Add beef broth to the meat mixture for added moisture and depth of flavor.

See also Taco Pasta Casserole

Mashed Potatoes

Prepare creamy mashed potatoes to serve as the topping, ensuring they are smooth and well-seasoned.

Baking

Bake the completed shepherd's pie until the mashed potato layer is golden brown.

FAQ

Can I use different types of meat?

Yes, you can substitute the beef and sausage with other ground meats based on preference.

Is there a vegetarian version of this dish?

Absolutely! You can replace the meat with mushrooms, lentils, or other plant-based proteins.

What can I serve with shepherd's pie?

Shepherd's pie pairs well with a side salad or steamed vegetables.

Can I prepare this dish in advance?

Yes, you can assemble the dish ahead of time and refrigerate it before baking.

How long can leftovers be stored?

Leftovers can be stored in the refrigerator for up to three days.

Can I freeze shepherd's pie?

Yes, you can freeze the assembled dish before baking for later use.



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Conclusion

This Philly Cheese Steak Shepherd's Pie is a delightful twist on two classic dishes, combining the rich flavors of a Philly cheese steak with the comforting essence of shepherd's pie. Ideal for a hearty family meal, this recipe showcases your creativity in the kitchen while delivering a satisfying combination of textures and tastes. It's perfect for those chilly evenings when you crave something warm and filling.

More recipes suggestions and combination

Macaroni and Cheese Shepherd's Pie

Elevate your shepherd's pie by using a creamy macaroni and cheese base instead of potatoes. This fusion creates a rich, cheesy comfort dish that will please both kids and adults alike.

Vegetarian Shepherd's Pie

For a lighter option, replace the meat with lentils and a variety of vegetables like carrots, peas, and mushrooms. Top with mashed sweet potatoes for a nutritious and delicious twist.

See also [Mini Strawberry Ice Cream Pies Recipe](#)

Buffalo Chicken Shepherd's Pie

Incorporate shredded buffalo chicken into the filling for a spicy kick. Top it off with a layer of creamy ranch-flavored mashed potatoes for an exciting flavor combination.

BBQ Beef Shepherd's Pie

Swap in BBQ-flavored ground beef for a smoky, savory filling. Use cornbread topping instead of traditional mashed potatoes to enhance the southern barbecue feel.

Cheesy Taco Shepherd's Pie

Merge Mexican cuisine with this classic dish by using seasoned taco meat as the filling and a layer of cheesy cornbread or tortilla chips as the topping.

Spinach and Feta Shepherd's Pie

Create a Mediterranean-inspired shepherd's pie by featuring sautéed spinach and crumbled feta in the filling. Top with classic mashed potatoes, infused with herbs for added flavor.



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