



Sloppy Joe Shepherd's Pie



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Introduction

Shepherd's Pie Sloppy Joes is a unique twist on the classic comfort food, combining the savory flavors of shepherd's pie with the casual enjoyment of sloppy joes. This recipe brings together ground meat, vegetables, and a rich gravy, all nestled within a soft bun. It's a simple yet delicious dish perfect for any weeknight dinner or gathering.

Detailed Ingredients with measures

Ground beef: 1 pound
Onion: 1 medium, diced
Carrots: 1 cup, diced
Peas: 1 cup, frozen
Garlic: 2 cloves, minced
Tomato paste: 2 tablespoons
Chicken or beef broth: 1 cup
Worcestershire sauce: 1 tablespoon
Dried thyme: 1 teaspoon
Salt: to taste
Black pepper: to taste
Hamburger buns: 4

Prep Time

20 minutes

Cook Time, Total Time, Yield

Cook Time: 25 minutes

Total Time: 45 minutes

Yield: Serves 4



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Detailed Directions and Instructions

Step 1: Prepare the Ground Beef

Heat a large skillet over medium heat and add the ground beef. Cook it until it is browned, breaking it apart with a spatula as it cooks. Drain any excess fat from the skillet.

Step 2: Add Onions and Seasoning

Add diced onions to the skillet with the browned beef. Cook until the onions are tender, then stir in garlic and continue cooking for about a minute. Season the mixture with Worcestershire sauce, ketchup, salt, and pepper.

Step 3: Stir in the Vegetables

Add in the mixed frozen vegetables and stir until well combined. Allow the mixture to cook until the vegetables are heated through.

Step 4: Prepare the Sloppy Joe Sauce

Mix in the beef broth to your skillet. Allow the mixture to simmer, stirring occasionally, until the sauce thickens slightly.

See also Custard Milk

Step 5: Toast the Buns

While the sloppy joe filling simmers, split your hamburger buns in half. Toast them in the oven or a toaster until they are golden brown.

Step 6: Assemble the Sloppy Joes

Spoon a generous helping of the beef and vegetable mixture onto the toasted side of the bottom halves of the buns.

Step 7: Serve

Top the mixture with the other half of the buns and serve your shepherd's pie sloppy joes warm.

Notes

Note 1: Beef Options

You can use ground turkey or chicken instead of ground beef for a lighter option.

Note 2: Vegetarian Version

For a vegetarian version, replace the meat with lentils or your favorite plant-based protein.

Note 3: Storage

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days.

Note 4: Freezing

The sloppy joe mixture can be frozen for up to 2 months. Reheat it thoroughly before serving.

Note 5: Customization

Feel free to customize the vegetables based on your preference or what you have on hand.



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Cook techniques

Combining Flavors

By mixing the seasoned ground beef with vegetables, you enhance the overall flavor profile of the dish.

Sautéing

Sautéing the onions and garlic until they're soft releases their natural sweetness and adds depth to the dish.

Layering Ingredients

Layering the meat mixture and mashed potatoes allows for a well-balanced bite with every serving.

Baking

Baking the assembled shepherd's pie ensures that the top is golden brown and adds a delightful texture contrast.

Using Ground Meat

Using ground beef or turkey keeps the dish hearty and ensures it's easy to serve.

See also [Cream Cheese Frosting](#)

FAQ

Can I use a different type of meat?

Yes, you can substitute ground beef with ground turkey, lamb, or even a

meat alternative for a vegetarian option.

Can I make this dish ahead of time?

Absolutely! You can prepare it in advance and store it in the refrigerator before baking.

How long does leftovers last?

Leftovers can be stored in an airtight container in the fridge for up to 3-4 days.

Can I freeze shepherd's pie?

Yes, you can freeze it before or after baking. Just ensure it's well wrapped to prevent freezer burn.

What sides go well with shepherd's pie?

Shepherd's pie is a complete meal, but you can serve it with a side salad or steamed vegetables for extra freshness.



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Conclusion

This Shepherd's Pie Sloppy Joe recipe offers a delicious twist on two classic dishes, providing a hearty and comforting meal that's perfect for any occasion. With its rich flavors and easy preparation, it's sure to become a family favorite. Enjoy it as a quick weeknight dinner or serve it at your next gathering!

More recipes suggestions and combination

Classic Shepherd's Pie

Try the traditional version of Shepherd's Pie with ground lamb, vegetables, and creamy mashed potatoes for a comforting, classic dish.

Sloppy Joe Casserole

Combine the flavors of Sloppy Joes with a baked casserole, layering meat and sauce with a topping of cornbread for a delightful twist.

Vegetarian Shepherd's Pie

Opt for a vegetarian version using lentils, mushrooms, and a variety of veggies topped with creamy mashed potatoes for a healthy alternative.

BBQ Sloppy Joes

Make a barbecue variation of Sloppy Joes by swapping regular sauce with your favorite BBQ sauce for a smoky and sweet flavor.

See also Caramel Pecan Tart

Mashed Potato Bowl

Create a quick mashed potato bowl with ground beef, gravy, and your choice of toppings for an easy and filling meal.

Chili Cheese Sloppy Joes

Add some spice to your Sloppy Joes by incorporating chili seasoning and cheese, resulting in a flavorful and cheesy dish.



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