



# 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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