

Tammy's Shepherd's Pie

A flavorful beef and vegetable mixture, topped with mashed potatoes and cheddar cheese, baked until hot

Yield:

6-8 servings

Ingredients:

1 pound ground beef
1 large onion, chopped
1 green bell pepper, chopped
1 clove garlic, minced
1/4 teaspoon crushed red pepper
1 teaspoon salt
1/8 teaspoon black pepper
3 cups mixed vegetables, either frozen, canned, or leftover*
4 cups (approximately) mashed potatoes (made from about 8 potatoes)
8 ounces (2 cups) shredded cheddar cheese
1/2 cup whole milk

Instructions:

1. Brown ground beef with onion, pepper, and garlic. Drain grease.
2. In a large bowl, combine the meat, crushed red pepper, salt, pepper, and mixed vegetables.
3. Grease a (deep) 10-inch glass pie plate. (You could also use an 8-inch square glass dish.) Spread the meat and vegetable mixture in the dish. Top with a layer of the mashed potatoes, sealing to the edges. Sprinkle cheddar cheese on top.
4. Pre-heat oven to 350 degrees. Just before baking, pour milk

over cheese. Bake for 35-45 minutes, until pie is hot and cheese is lightly browned.



This recipe is from Tammy's Recipes.