

skillet shepherd's pie

Preheat oven to 350 degrees

Brief summary of the recipe.

Ingredients

for the meat mixture

- 1 tablespoon olive oil
- 1 1/4 lb ground beef lean
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 large onion
- 1 clove garlic minced
- 1/2 teaspoons red pepper flakes
- 2 tablespoons worcestershire sauce
- 1.9 oz onion soup mix knorr
- 1 cup beef broth
- 2 cups frozen veggies peas, carrots, green beans and corn

for mashed potatoes

- 6 large potatoes peeled and cut into cubes
- 4 tablespoons butter softened
- 2/3 cup milk
- 1/4 cup parmesan cheese
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 tablespoon parsley fresh, for garnish

Directions

1. boil the potatoes for about 15 minutes or until fork tender
2. prepare the meat mixture heat the oil in large skillet over medium heat. add the ground beef to the skillet, season it with the salt and pepper and cook it for about 5 minutes or until it's no longer pink, breaking it up as you go along.
3. add the onion and garlic and cook for 3 more minutes until the onion softens and becomes translucent. add the pepper flakes, worcestershire sauce, onion soup mix, beef broth and stir. stir in the frozen veggies and cook for a couple more minutes. set aside.

4. prepare the mash potatoes drain the potatoes then add them to a large bowl. add in the butter and using a potatoe masher, mash potatoes until smooth. add milk, parmesan cheese, salt, pepper and mash a bit more untill smooth.
5. finish assembling the sheperd's pie spread the potatoes over the meat amd smooth with a spoon. take a fork and round up the top a bit and garnish with a bit of parsley.
6. bake place the skillet on a baking sheet, then place in the the oven and bake for 40 minutes until golden brown on top
7. garnish with more parsley and pepper and serve warm.

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