

# Shepherds Pie Recipe

## Ingredients:

For the filling:

1 lb ground beef  
(or lamb for a traditional Irish twist)  
1 small onion, diced  
2 carrots, diced  
1 cup frozen peas (or corn)  
2 cloves garlic, minced  
2 tbsp tomato paste  
1 cup beef broth

1 tbsp Worcestershire sauce

1 tsp thyme

Salt & pepper to taste

For the mashed potato topping:

4-5 medium potatoes, peeled & cubed  
½ cup milk  
4 tbsp butter  
½ cup shredded cheddar cheese  
(optional, but amazing!)  
Salt & pepper to taste

## Directions:

### 1 Make the mashed potatoes:

- Boil potatoes in salted water until fork-tender (about 10-12 minutes).
- Drain and mash with butter, milk, cheese (if using), salt & pepper. Set aside.

### 2 Make the filling:

- In a large skillet, brown the ground beef/lamb over medium heat. Drain excess grease.
- Add onions, carrots, and garlic, cooking until softened (about 5 minutes).
- Stir in tomato paste, Worcestershire sauce, thyme, salt & pepper.
- Pour in beef broth, stirring to combine. Let simmer for 5 minutes.
- Stir in peas (or corn) and remove from heat.

### 3 Assemble the pie:

- Spread the meat mixture into a baking dish.
- Spoon the mashed potatoes over the top, smoothing it out evenly.
- (Optional: Use a fork to make little ridges for extra crispiness!)

### 4 Bake & Serve:

- Bake at 400°F (200°C) for 20-25 minutes until the potatoes are golden brown on top.
- Let sit for 5 minutes before serving.

Great for St Patrick's Day or any other day you need some comfort food. Enjoy!

Love and Light ~Mandy@stormeyes.blog