

Making it delicious

Simple Shepherd's Pie

THE
Open
Door

Ingredients

- 2 lb. potatoes, peeled & quartered
- 1 lb. ground beef or turkey*
- 1 onion (or ½ tsp. onion powder)
- 2 cloves garlic (or ½ tsp. garlic powder)
- 1 tsp. paprika
- ¼ tsp. thyme
- ¼ tsp. ground mustard (optional)
- ½ tsp. salt
- ¼ tsp. black pepper
- 2 Tbsp. tomato paste
- ¼ cup water or broth to thin
- 1 Tbsp. Worcestershire sauce (opt.)
- 1 lb. frozen mixed veggies
- For mashed potatoes:
 - 2 Tbsp. butter
 - ½ cup milk
 - ½ tsp. salt

**or 1 ½ cups dry lentils plus 3 cups water or broth*



Instructions

- In a pot, add the potatoes and enough cold water to just cover them. Bring to a boil; cook until tender, but not mushy, about 15 minutes.
- Meanwhile, in a skillet, cook the meat, onions, and garlic until the meat is browned.
- Stir in the seasonings, Worcestershire sauce, tomato paste and water, mixing to incorporate the paste evenly. Bring to a simmer; add the veggies, and cook 5 more minutes.
- Preheat the oven to 375°F
- Spread the meat mixture into a baking dish
- Drain the cooked potatoes; mash with butter, milk, and salt, then spread over the meat mixture.
- Sprinkle with paprika. Bake for 20 minutes.