

Shepherd's Pie

Serves 4-6

Ingredients

4 large potatoes, peeled and cubed
4 tablespoons butter
½ teaspoon onion powder
Salt and pepper to taste
5 carrots, chopped
1 tablespoon vegetable oil
1 onion, chopped
1 pound lean ground beef
2 tablespoons all-purpose flour
1 tablespoon ketchup
¾ cup beef broth
½ cup shredded cheddar cheese

Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain and mash. Mix in butter, onion powder. Season with salt and pepper to taste; set aside.

Potatoes cooked until tender, then mashed.

Bring a large pot of salted water to a boil. Add carrots and cook until tender but still firm, about 15 minutes. Drain, mash and set aside. Preheat oven to 375 degrees F (190 degrees C.)

Heat oil in a large frying pan. Add onion and cook until translucent. Add ground beef and cook until well browned. Pour off excess fat, then stir in flour and cook 1 minute. Add ketchup and beef broth. Bring to a boil, reduce heat and simmer for 5 minutes.

Ground beef and onion cooked until browned.

Spread the ground beef in an even layer on the bottom of a 2 quart casserole dish. Next, spread a layer of mashed carrots. Top with the mashed potato mixture and sprinkle with remaining shredded cheese.

Layering of ground beef, mashed carrots and then mashed potatoes.

Bake in the preheated oven for 20 minutes, or until golden brown.