



# Shepherd's Pie

## Ingredients

- 1 large sweet onion, chopped
- 2 large carrots, coarsely grated
- 1 cup frozen corn
- 2 lbs yellow potatoes, cubed
- 1 tbsp fresh thyme leaves
- 1 tbsp fresh rosemary leaves, finely chopped
- 4 large garlic cloves, chopped
- 1 lb ground beef
- 6 oz tomato paste
- 1 cup chicken stock
- 1/4 cup butter
- 1/4 cup grana padano, grated
- 1 tbsp olive oil
- 1 tbsp apple cider vinegar
- 1/2 tsp garlic powder
- salt & pepper

## Preparation

- Pre-heat oven to 350°F
1. Place diced potatoes in a large pot. Add water and 2tsp salt and boil until tender, about 12 minutes.
  2. Heat a large skillet over medium heat. Add oil, and cook onion and carrot for about 3-4 minutes, until onion is translucent.
  3. Add garlic and fresh herbs and cook for another 2 minutes until fragrant.
  4. Push vegetables to the outside edge of the pan, and add beef to the center. Cook beef until browned, keeping the vegetables to the outside.
  5. Once beef is cooked, combine beef and vegetables. Add tomato paste and mix until combined.
  6. Add chicken stock and vinegar, and mix well to combine. Bring to a boil, then turn off heat. Add salt to desired taste.
  7. Add frozen corn to beef mixture.
  8. Once potatoes are cooked, add butter, garlic powder, and grana padano and mash until creamy. Season with pepper.
  9. Transfer beef mixture to a casserole dish. Top with potatoes and bake for 30 minutes.

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