

The Ultimate Shepherd's Pie: A Classic Comfort Food Recipe Done Right

This Shepherd's Pie stands out for several reasons:



OVEN
400°F

TIME
20 min

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INGREDIENTS

- 1 lb ground lamb or beef
- 1 cup carrots, diced
- 1 cup peas (fresh or frozen)
- 1 onion, chopped
- 2 cloves garlic, minced
- 2 tablespoons tomato paste
- 1 cup beef broth
- 1 tablespoon Worcestershire sauce
- 4 cups mashed potatoes (prepared)
- Salt and pepper to taste
- 2 tablespoons olive oil

DIRECTIONS

1. Preheat your oven to 400°F (200°C).
2. In a large skillet, heat olive oil over medium heat. Add the chopped onion and garlic, sautéing until translucent.
3. Add the ground meat to the skillet, breaking it apart with a spoon. Cook until browned.
4. Stir in the diced carrots, peas, tomato paste, beef broth, and Worcestershire sauce. Season with salt and pepper. Let it simmer for about 10 minutes.
5. Transfer the meat mixture to a baking dish and spread it evenly.
6. Top the meat mixture with the prepared mashed potatoes, spreading them out to cover the filling completely.
7. Bake in the preheated oven for 25-30 minutes, or until the top is golden brown.
8. Let it cool for a few minutes before serving. Enjoy!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-ultimate-shepherds-pie-a-classic-comfort-food-recipe-done-right/>