

## Slow Cooker Shepherd's Pie: Comfort Food Made Effortless

Nothing says comfort quite like



**OVEN**  
**350°F**

**TIME**  
**5 min**

**METHOD**  
**Slow cooker**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 1/2 lbs ground beef or ground lamb
- 1 small onion, diced
- 2 cloves garlic, minced
- 2 cups frozen mixed vegetables (peas, carrots, corn)
- 2 tbsp tomato paste
- 1 tbsp Worcestershire sauce
- 1 tsp dried thyme
- Salt & pepper, to taste
- 2 1/2 cups mashed potatoes (store-bought or homemade)
- 1 cup shredded cheddar cheese (optional)

#### Ingredient Notes & Tips:

**Meat:** Ground lamb brings authenticity, but beef is just as delicious and more widely available.

**Vegetables:** Use a classic frozen mix or toss in leftover veggies.

**Mashed Potatoes:** Use refrigerated mashed potatoes for convenience or whip up a fresh batch with Yukon Golds.

**Cheese:** Totally optional, but cheddar adds a melty golden finish.

#### Instructions:

**Brown the Meat** In a skillet over medium heat, cook ground beef (or lamb) with diced onion and garlic until browned. Drain any excess fat.

**Add Flavor** Stir in tomato paste, Worcestershire sauce, dried thyme, salt, and pepper. Add frozen

vegetables and mix until well combined.

Transfer to Crock PotLightly grease the bottom of your slow cooker. Pour the meat and veggie mixture into the base and spread evenly.

Top with Mashed PotatoesSpoon mashed potatoes over the top and smooth out with a spatula. Sprinkle with cheddar cheese if using.

Cook Low and SlowCover and cook on low for 4-5 hours or high for 2-3 hours, until heated through and bubbly.

Optional Broil FinishFor a golden, crispy topping, transfer to an oven-safe dish and broil for 4-5 minutes before serving.

Tips for Success:

Make-Ahead Friendly: Assemble everything in the morning and set your slow cooker on low before heading out.

Don't Skip the Tomato Paste: It adds depth and helps mimic that classic baked flavor.

Creamier Potatoes? Add a splash of milk or cream before spreading.

Add Fresh Herbs: Garnish with parsley or chives before serving for a fresh pop of color.

Serving Suggestions & Pairings:

Serve with These Easy Turkey Wings if you want extra protein on the table.

For a weeknight-friendly one-two punch, pair with This Dorito Casserole-another no-fuss winner.

Brunch-style comfort? Serve alongside This One-Pan Breakfast Bake for a rustic, full-meal feel.

Dessert? You need This Big Family Banana Pudding to complete the cozy vibes.

Cap things off with These Chocolate Chip Cookie Bites for a quick, sweet finish.

Storage & Leftovers:

Fridge: Store leftovers in an airtight container for up to 4 days.

## DIRECTIONS

1. Brown the : MeatIn a skillet over medium heat, cook ground beef (or lamb) with diced onion and garlic until browned. Drain any excess fat.
2. Add : FlavorStir in tomato paste, Worcestershire sauce, dried thyme, salt, and pepper. Add frozen vegetables and mix until well combined.
3. Transfer to : Crock PotLightly grease the bottom of your slow cooker. Pour the meat and veggie mixture into the base and spread evenly.
4. Top with : Mashed PotatoesSpoon mashed potatoes over the top and smooth out with a spatula. Sprinkle with cheddar cheese if using.
5. Cook : Low and SlowCover and cook on low for 4-5 hours or high for 2-3 hours, until heated through and bubbly.
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7. Tips for Success: Make-Ahead Friendly: Assemble everything in the morning and set your slow cooker on low before heading out.
8. Don't Skip the Tomato Paste: It adds depth and helps mimic that classic baked flavor.
9. Creamier : Potatoes? Add a splash of milk or cream before spreading.
10. Add : Fresh Herbs: Garnish with parsley or chives before serving for a fresh pop of color.
11. Serving Suggestions & Pairings: This slow cooker classic is a meal in itself, but here are a few delicious ways to round it out:

12. Serve with : These Easy Turkey Wings if you want extra protein on the table.
13. For a weeknight-friendly one-two punch, pair with This Dorito Casserole-another no-fuss winner.
14. Brunch-style comfort? Serve alongside This One-Pan Breakfast Bake for a rustic, full-meal feel.
15. Dessert? You need This Big Family Banana Pudding to complete the cozy vibes.
16. Cap things off with : These Chocolate Chip Cookie Bites for a quick, sweet finish.
17. Storage & Leftovers: Fridge: Store leftovers in an airtight container for up to 4 days.
18. Freeze: Cool completely, then freeze portions in containers for up to 3 months.
19. Reheat: Microwave individual servings or warm in the oven at 350°F until heated through.
20. More Recipes You'll Love: This Dorito Casserole Is My Favorite Weeknight Dinner Shortcut
21. These : Easy Turkey Wings Are My Favorite Comfort Food for Lazy Sundays
22. This : One-Pan Breakfast Bake Will Make You Skip
23. This : Big Family Banana Pudding Is My Favorite Classic Dessert to Feed a Crowd
24. These : Chocolate Chip Cookie Bites Are My Favorite Little Treat to Bake Anytime
25. Final Thoughts: This Slow Cooker Shepherd's Pie is everything you want in a comfort meal: warm, hearty, savory, and so easy to make. Whether you're feeding a family, stocking the freezer, or just craving something cozy, this recipe has your back.

## SWAPS & NOTES

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