

This Korean-Inspired Shepherd's Pie With Bacon Is My Ultimate Cozy Dinner

If you think shepherd's pie has to be the same old meat-and-potatoes dish, this



OVEN
375°F

TIME
2 min

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INGREDIENTS

- 6 strips bacon, chopped
- 1 lb ground beef
- 1 medium onion, chopped
- 4 cups mashed potatoes (homemade or store-bought)
- 2 tbsp soy sauce
- 1 tbsp honey
- Salt and pepper, to taste

? Ingredient Notes & Variations:

Make it spicy: Add a teaspoon of gochujang or red chili flakes to the soy-honey mixture for heat.

No bacon? Use Korean BBQ pork or a plant-based bacon alternative.

Make it dairy-free: Use vegan mashed potatoes made with plant-based butter and non-dairy milk.

Add veggies: Stir in peas, carrots, or corn with the beef for more traditional texture.

??? Instructions:

Preheat the oven to 375°F (190°C).

Brown the meat: In a large skillet over medium heat, cook chopped bacon until crispy. Add ground beef and onions. SautØ until beef is browned and onions are soft.

Flavor it: Stir in the soy sauce and honey. Let simmer for 2 minutes so the flavors meld.

Layer it: Transfer the beef mixture into a greased baking dish. Spread mashed potatoes evenly on top.

Bake: Place in the oven and bake for 20 minutes, or

until the top is golden and slightly crisp.

Serve hot and prepare for compliments.

? Tips for Success:

Drain excess fat after cooking the bacon and beef if the mixture feels greasy.

Whip the mashed potatoes before topping for extra smooth, cloud-like texture.

Broil the top for 2 minutes at the end if you like a golden crust.

? Serving Suggestions & Pairings:

Garlic green beans or sautéed bok choy

A crisp, cold lager or light white wine

For a spicy pairing, try a tangy kimchi slaw

This Cajun Chicken Sausage Gumbo for another comfort classic with heat

These Easy Turkey Wings when you're feeling extra savory

This Dorito Casserole for a crunchy cheesy side

These Sheet Pan Quesadillas to add some Tex-Mex flair

This Walking Taco Bar for a hands-on party meal

? Storage & Leftover Tips:

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

Freezer: Freeze portions wrapped tightly in foil and a freezer bag for up to 2 months.

DIRECTIONS

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9. Broil the top for 2 minutes at the end if you like a golden crust.
10. ? Serving Suggestions & Pairings: This hearty fusion pie deserves equally satisfying sides and drinks. Serve it with:
11. Garlic green beans or sautéed bok choy
12. A crisp, cold lager or light white wine
13. For a spicy pairing, try a tangy kimchi slaw
14. Feeding a crowd? Round out your table with these favorites:
15. This : Cajun Chicken Sausage Gumbo for another comfort classic with heat
16. These : Easy Turkey Wings when you're feeling extra savory

- 17. This : Dorito Casserole for a crunchy cheesy side
- 18. These : Sheet Pan Quesadillas to add some Tex-Mex flair
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- 20. ? Storage & Leftover Tips: Refrigerator: Store leftovers in an airtight container for up to 4 days.
- 21. Freezer: Freeze portions wrapped tightly in foil and a freezer bag for up to 2 months.
- 22. Reheating: Reheat in a 350°F oven for 15-20 minutes or microwave individual servings for 2-3 minutes until heated through.
- 23. ? More Recipes You'll Love: Need more bold, family-friendly dinners? Try these next:
- 24. This : Cajun Chicken Sausage Gumbo
- 25. These : Sheet Pan Quesadillas

SWAPS & NOTES

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

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