

Deconstructed Shepherd's Pie Recipe: The Best Way to Use Leftover Mashed Potatoes

The Ultimate Upside-Down Shepherd's Pie



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20 min

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INGREDIENTS

2 lbs Ground Beef (Hamburger Meat): I prefer an 80/20 blend for flavor, but lean beef works great too since we drain the grease.

Brown Gravy: One large jar or two packets of prepared brown gravy.

Corn: About 2 cups of leftover buttered corn (canned or frozen works if you don't have leftovers!).

Mashed Potatoes: Approximately 4 cups of pre-made, creamy mashed potatoes.

Shredded Cheese: Cheddar or a Mexican blend adds the perfect salty finish.

Swaps and Notes:

The Protein: While I use ground beef, you can easily swap this for ground turkey or even shredded rotisserie chicken if you're in a real pinch.

The Veggies: If you don't have corn, peas or a "peas and carrots" blend are classic substitutes. If you want a bit more kick, try the flavor profile found in this Mexican Chicken and Rice Casserole by adding black beans.

The Base: If you ran out of potatoes, this meat and gravy mixture tastes incredible served over thick slices of toasted sourdough.

Step-by-Step Instructions:

Brown the Beef: In a large skillet over medium-high heat, cook the ground beef until it is completely browned and no pink remains. Use a spatula to break

it into small, uniform crumbles.

Drain and Degrease: Drain the excess fat from the skillet. This ensures your gravy stays rich and savory rather than oily.

The Gravy Bath: Prepare your brown gravy according to the package instructions (if using a mix). Pour the gravy directly into the skillet with the beef and stir until every crumble is coated. Keep this on low heat to stay warm.

Heat the Sides: Use the microwave or a small saucepan to heat your leftover mashed potatoes and corn. You want them piping hot so they can melt the cheese later!

The "Upside-Down" Assembly: On individual plates or a large platter, start with a generous scoop of mashed potatoes. Create a small well in the center and fill it with corn.

The Finishing Touch: Ladle a heavy portion of the meat and gravy over the top. Immediately sprinkle with shredded cheese while the steam is still rising.

Tips for Success:

Season the Beef: Even though gravy has plenty of salt, I like to hit the ground beef with a little garlic powder and cracked black pepper while browning to build layers of flavor.

Potato Consistency: if your leftover potatoes are a bit stiff, stir in a splash of milk or a tablespoon of sour cream before reheating to bring back that "day one" creaminess.

Cheese Choice: Sharp cheddar provides the best contrast to the savory gravy, but Monterey Jack is excellent if you want a superior "cheese pull."

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 480 kcal

Protein: 32g

Carbohydrates: 28g

Fat: 26g

Fiber: 3g

Sodium: 840mg

Storage and Leftover Tips:

More Recipes You Will Love:

Instant Pot Lasagna - For when you want Italian comfort in a fraction of the time.

Mexican Chicken and Rice Casserole - Another one-pan wonder for busy families.

Final Thoughts:

DIRECTIONS

1. **Brown the : Beef:** In a large skillet over medium-high heat, cook the ground beef until it is completely browned and no pink remains. Use a spatula to break it into small, uniform crumbles.
2. **Drain and : Degrease:** Drain the excess fat from the skillet. This ensures your gravy stays rich and savory rather than oily.
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6. **The : Finishing Touch:** Ladle a heavy portion of the meat and gravy over the top. Immediately sprinkle with shredded cheese while the steam is still rising.
7. **Tips for Success: Season the Beef:** Even though gravy has plenty of salt, I like to hit the ground beef with a little garlic powder and cracked black pepper while browning to build layers of flavor.
8. **Potato : Consistency:** if your leftover potatoes are a bit stiff, stir in a splash of milk or a tablespoon of sour cream before reheating to bring back that "day one" creaminess.

9. Cheese : Choice: Sharp cheddar provides the best contrast to the savory gravy, but Monterey Jack is excellent if you want a superior "cheese pull."
10. Serving Suggestions and Pairings: This is a heavy, hearty meal, so I like to serve it with something bright on the side. A simple green salad with a vinaigrette cuts through the richness of the gravy perfectly.
11. If you're hosting a casual game day or a "leftover makeover" night, you could even serve this alongside these Totchos for a full spread of "comfort food hacks."
12. For dessert, stick with the classic theme. Nothing follows a hearty meat-and-potatoes dinner quite like a big bowl of Banana Pudding.
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15. Carbohydrates: 28g
16. Fat: 26g
17. Fiber: 3g
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19. Storage and Leftover Tips: If you happen to have leftovers of your leftover pie, store the meat/gravy mixture in an airtight container separate from the potatoes if possible. This prevents the potatoes from absorbing all the gravy and becoming mushy. It will stay fresh in the fridge for up to 3 days. To reheat, just pop it back in the microwave for 2 minutes!
20. More Recipes You Will Love: If you enjoyed this quick and easy comfort meal, you have to try these other favorites:
21. Instant : Pot Lasagna - For when you want Italian comfort in a fraction of the time.
22. Mexican : Chicken and Rice Casserole - Another one-pan wonder for busy families.
23. Final Thoughts: This Upside-Down Shepherd's Pie is proof that you don't need a long grocery list or a clean kitchen to make a meal that everyone will love. It's rustic, it's messy, and it's delicious.
24. Did you try this "upside-down" twist? Let me know in the comments below or tag us on social media! Don't forget to follow ChefManiac for more easy weeknight solutions.

SWAPS & NOTES

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you're in a real pinch.

The Veggies: If you don't have corn, peas or a "peas and carrots" blend are classic substitutes.

If you want a bit more kick, try the flavor profile found in this [Mexican Chicken and Rice Casserole](#) by adding black beans.

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TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/deconstructed-shepherds-pie-recipe-the-best-way-to-use-leftover-mashed-potatoes/>