

Kathleen Leonard's Homemade Shepherd's Pie

Just add Bisto

Ingredients

- 1-pound lean ground beef
- ½ yellow onion diced
- 1 tsp freshly minced garlic or jarred minced garlic
- Seasoned salt
- Salt and pepper
- 4 carrots – peeled, cooked and sliced
- 1 pint of water
- 8 tsps of Bisto Gravy Mix
- 1 cup peas
- 8 medium Yukon gold potatoes – peeled
- 1 stick of softened butter
- Dash of milk



Cooking Instructions

Brown the ground beef, onions, and garlic. Add seasoned salt, salt and pepper to taste. Drain fat and return to low heat. (By using lean ground beef you'll drain less fat which retains more flavor.) After draining, you may wish to add additional seasoned salt, or salt and pepper to taste.

Add carrots, peas, water and Bisto to the ground beef. Mix well. Cook over low heat for 20 to 30 minutes.

Boil the potatoes. Drain. Place in mixing bowl with milk, butter, salt and pepper to taste.

Mash to creamy consistency. (We like to use an electric hand mixer to ensure fewer lumps)

Pour the ground beef mixture into bottom of casserole dish. Cover the ground beef mixture with the mashed potatoes. (Taking care to spread the potatoes to the edge of the casserole dish) Score the potatoes with a fork and bake to 425 degrees until the top of the potatoes are golden brown.