

Shepherd's Pie (Convection Oven Style)

Prep Time: 15 minutes

Cook Time: 20 minutes

Serves: 4

Ingredients

For the Filling:

- 1 lb ground beef or lamb (*or turkey/chicken for lighter version*)
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 2 medium carrots, diced
- 1 cup frozen peas
- ½ cup beef or vegetable broth
- 1 tbsp Worcestershire sauce
- 1 tbsp tomato paste
- 1 tsp dried thyme
- Salt & pepper to taste
- 2 tbsp olive oil or butter

For the Mashed Potatoes:

- 4 medium potatoes, peeled and cubed
 - 3 tbsp butter
 - ¼ cup milk (*add more for desired creaminess*)
 - Salt & pepper to taste
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Step-by-Step Instructions

1. Boil & Mash Potatoes

- Boil peeled, cubed potatoes in salted water until tender (10–12 min).
- Drain, then mash with 3 tbsp butter and ¼ cup milk.
- Season with salt and pepper. Set aside.

2. Make the Filling

- In a large skillet, heat 2 tbsp oil or butter over medium heat.
- Sauté **onions** and **garlic** until softened.
- Add **ground meat** and cook until browned.
- Stir in **carrots, peas, tomato paste, Worcestershire sauce, broth, and thyme**.
- Simmer for 5–7 minutes, until veggies are tender and mixture is slightly thickened.

3. Assemble the Pie

- Preheat oven to **400°F** (convection mode preferred for even browning).
- Spoon meat filling into a baking dish.
- Spread mashed potatoes evenly over the top. Use a fork to create ridges (crispy magic!).

4. Bake & Finish

- Place dish in **convection oven** and bake for **20 minutes**, or until the top is golden and bubbling.
- Optional: Broil for an extra 1–2 minutes at the end for a deeper crust.

Serve & Enjoy

Let cool slightly before serving. Spoon out generous portions and enjoy your cozy, comforting **Shepherd's Pie!**