

Shepherd's Pie Recipe (Serves 4)

Prep Time: 15 minutes | **Cook Time:** 20 minutes

A cozy classic made simple, this version uses ground beef or lamb, but you can lighten it up with turkey or chicken. Perfect for snowy nights or make-ahead meals.

Ingredients

For the Filling:

- 1 lb ground beef or lamb
- 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 (or more for creaminess)
 - Salt & pepper to taste
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Instructions

1. Make the Mashed Potatoes

Boil peeled, cubed potatoes in salted water for about 10–12 minutes, or until fork-tender. Drain and mash with 3 tbsp butter and ¼ cup milk. Season to taste with salt and pepper. Set aside.

2. Cook the Filling

Heat 2 tbsp olive oil or butter in a skillet over medium heat.

Add onions and garlic, sauté until softened.

Add ground meat, cook until browned.

Stir in carrots, peas, tomato paste, Worcestershire sauce, broth, and thyme. Simmer for 5–7 minutes until the mixture thickens slightly. Season with salt and pepper.

3. Assemble the Pie

Preheat the **KitchenAid convection oven to 400°F**.

Spoon the meat mixture into a baking dish.

Spread mashed potatoes evenly over the top. Use a fork to create textured ridges (these will crisp beautifully thanks to convection baking).

4. Bake & Broil

Bake for 20 minutes, or until the top is golden and bubbling.

Optional: For extra crispiness, broil for 1–2 minutes at the end—convection makes that broil even more effective and controlled.

5. Serve & Savor

Let cool slightly before serving. Scoop out generous portions and enjoy the rich, savory warmth of this classic comfort dish.