



30 Minute Shepherd's Pie

Recipe courtesy Rachael Ray

Prep Time:	15 min	Level:	Serves:
Inactive Prep Time:	--	Easy	4 servings
Cook Time:	25 min		



Ingredients

2 pounds potatoes, such as russet, peeled and cubed
2 tablespoons sour cream or softened cream cheese
1 large egg yolk
1/2 cup cream, for a lighter version substitute vegetable or chicken broth
Salt and freshly ground black pepper
1 tablespoon extra-virgin olive oil, 1 turn of the pan
1 3/4 pounds ground beef or ground lamb
1 carrot, peeled and chopped
1 onion, chopped
2 tablespoons butter
2 tablespoons all-purpose flour
1 cup beef stock or broth
2 teaspoons Worcestershire, eyeball it
1/2 cup frozen peas, a couple of handfuls
1 teaspoon sweet paprika
2 tablespoons chopped fresh parsley leaves

Directions

Boil potatoes in salted water until tender, about 12 minutes. Drain potatoes and pour them into a bowl. Combine sour cream, egg yolk and cream. Add the cream mixture into potatoes and mash until potatoes are almost smooth.

While potatoes boil, preheat a large skillet over medium high heat. Add oil to hot pan with beef or lamb. Season meat with salt and pepper. Brown and crumble meat for 3 or 4 minutes. If you are using lamb and the pan is fatty, spoon away some of the drippings. Add chopped carrot and onion to the meat. Cook veggies with meat 5 minutes, stirring frequently. In a second small skillet over medium heat cook butter and flour together 2 minutes. Whisk in broth and Worcestershire sauce. Thicken gravy 1 minute. Add gravy to meat and vegetables. Stir in peas.

Preheat broiler to high. Fill a small rectangular casserole with meat and vegetable mixture. Spoon potatoes over meat evenly. Top potatoes with paprika and broil 6 to 8 inches from the heat until potatoes are evenly browned. Top casserole dish with chopped parsley and serve.



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